

THE NATIONAL

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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689



The Sausage Maker Who Laughed All the Way to the Bank

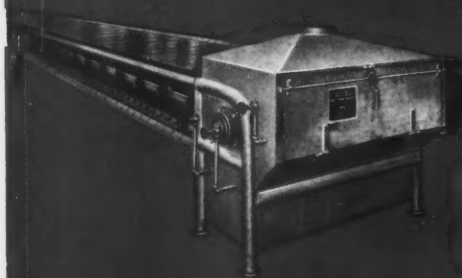
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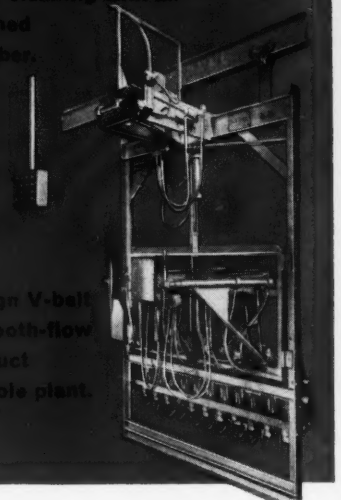
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VOLUME 144 MAY 27, 1961 NUMBER 21

**THE NATIONAL
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THE NATIONAL PROVISIONER, MAY 27, 1961

**BETTER
LOOKING,**

**UNIFORM
SIZE**

**BUFFET TYPE
HAMS**



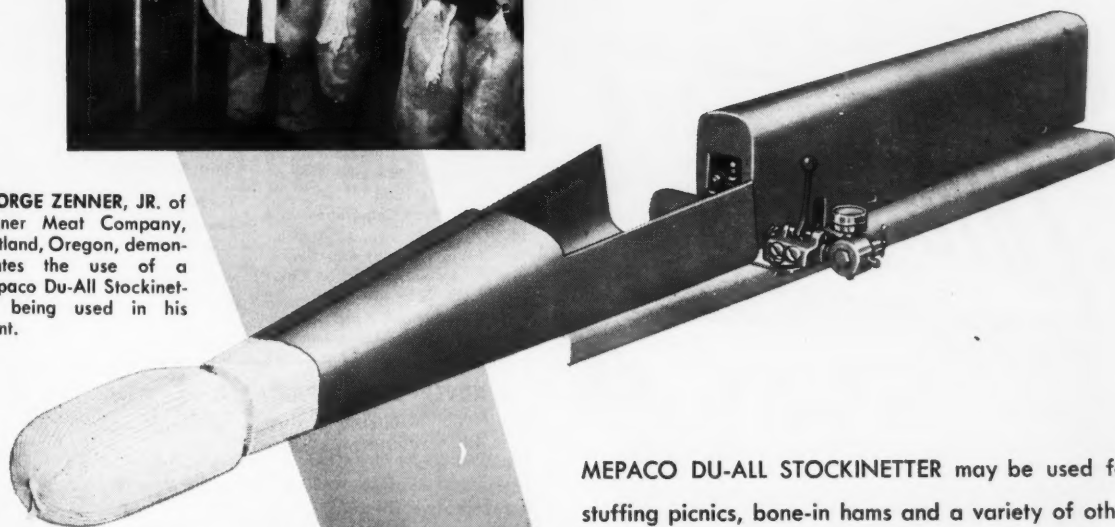
GEORGE ZENNER, JR. of Zenner Meat Company, Portland, Oregon, demonstrates the use of a Mepaco Du-All Stockinetter being used in his plant.

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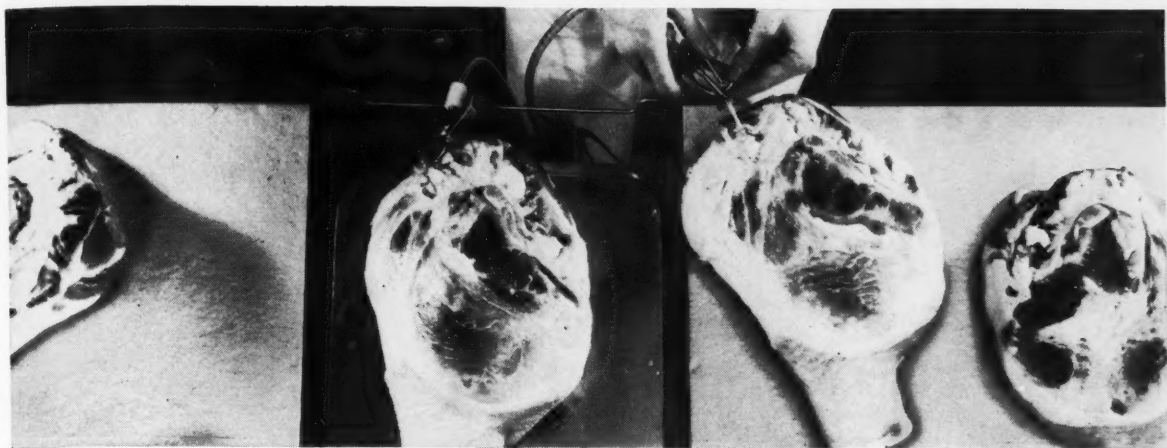
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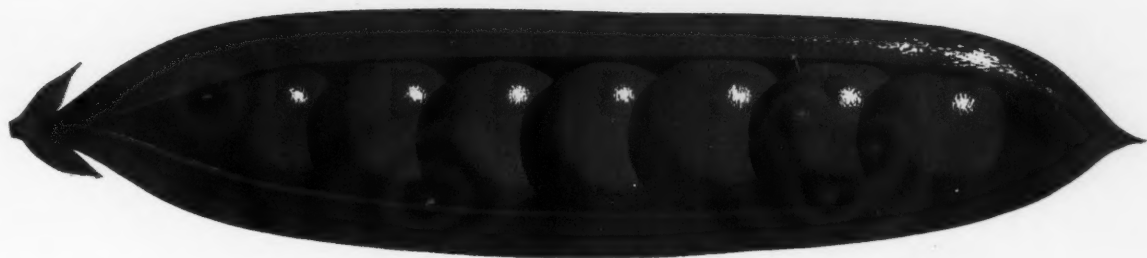
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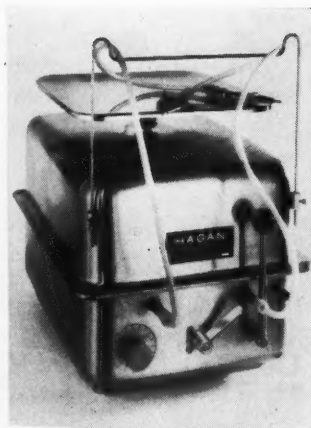
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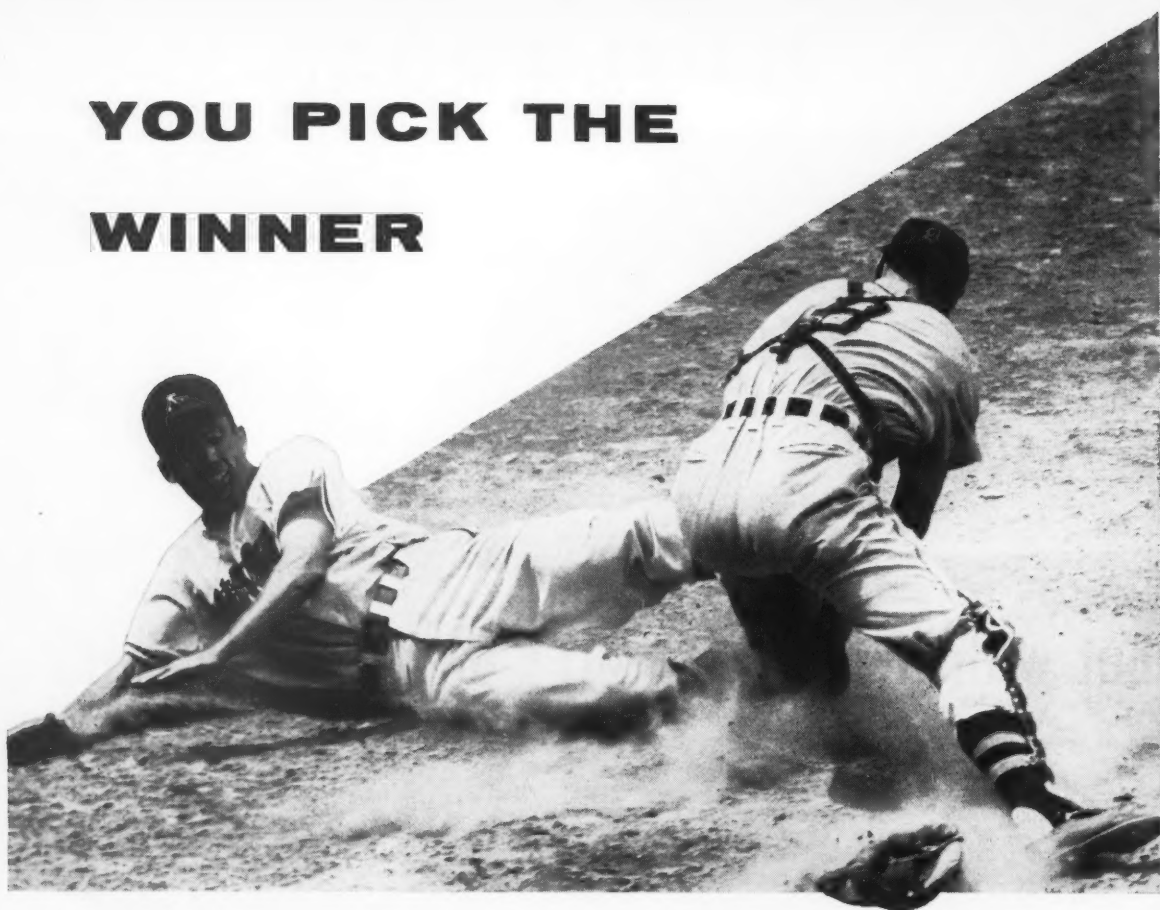
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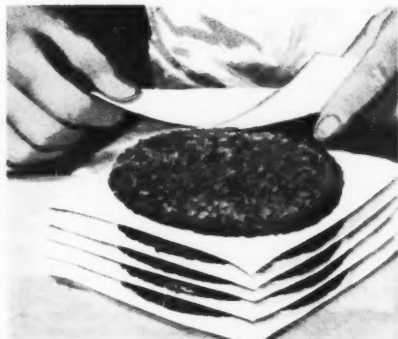
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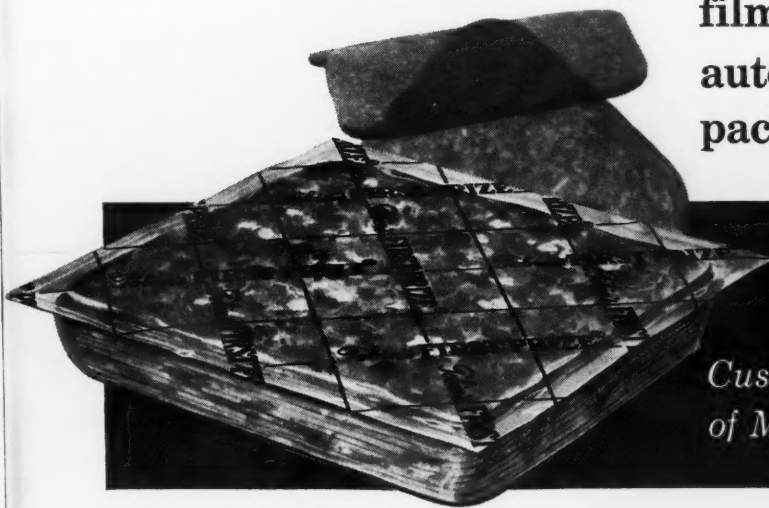
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film for
automatic vacuum
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*A New
Custom-Combination
of Mylar/Poly*



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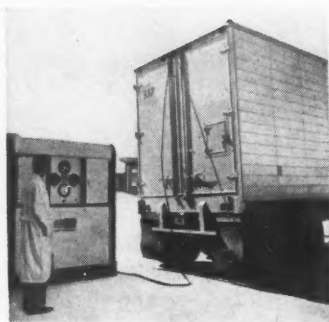
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SURFACE CONDITION..... **Dry**
FIRMNESS..... **Excellent**
SHRINKAGE..... **less than 1%**

These statements were taken from a report on the condition of a load of pork carcasses after a 34 hour trip in a reefer truck with its mechanical refrigeration unit supplemented by Pureco CO₂ Blast Chilling immediately after loading. The report also stated that "fat was white and firm . . . meat arrived at an ideal cutting temperature (36°F.) thus, no delay in cutting room..."

...WITH PURECO CO₂ ~~"BLAST CHILLING"~~



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Pureco CO₂ Blast Chilling flushes out the warm moisture-laden air and replaces it with cold dry vapor. Temperature "pull-down" takes only seconds. Meat is kept cold and dry. Mechanical units operate better and are more economical because they don't "ice-up" as quickly.

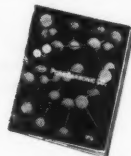
No Special Equipment Needed.

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May 27, 1961

VOLUME 144 NO. 21

Tackle This Job?

If the great ham hearings contributed anything to our enlightenment it would seem to be that they revealed the vast extent of public ignorance as to how and why meat is processed.

This is a new kind of ignorance; it scarcely could have existed 75 years ago when almost every householder, housewife and child had some direct or indirect experience with the dressing, preparation and processing of animal, vegetable, fruit and cereal foods. We suspect that it exists not only because of the ever-widening gap between the farms and the city dwellers, and the decreased leavening of farmers in our population, but also because our technology has diverged so far from the traditional, legendary concepts most people hold about food preparation.

The use of salt in curing meat is a case in point; many consumers would "guess" that it is employed for preservation, whereas in most products, at the present-day low level of application, this function is vestigial.

Ignorance as to the origin and preparation of food is not confined to meat; most consumers probably do not know whether celery grows on the ground or on a tree, or whether peas and beans come in a pod or are popped from a bush into the can or frozen food package. You probably could sell a good many grownups, as well as most children, on the thesis that one spigot of a cow yields whole milk, another, skim milk, and still another, cream.

We confess that we cannot decide whether great effort should be expended in assuaging public ignorance about the food business. The task appears to be an awesome one and the potential benefits cannot be described as inspiring.

However, we believe it should be recognized that in the absence of educational effort, controversies such as the ham hassle will usually end with one group (consumers) not knowing what the others (processors and processors) are talking about.

News and Views

Increased Job security and improved ways to soften the impact of unemployment will be the principal goals of the two major packinghouse unions during negotiations for new contracts to replace those expiring August 31. "We will seek a shorter work week, guarantees of stable employment for all those now on the job, larger benefits for the unemployed and other provisions to prevent further job losses and to cushion already existing ones," Patrick E. Gorman, secretary-

[Continued on page 38]

New President of the Eastern Meat Packers Association for the 1961-62 year is John G. McKenzie of John McKenzie Packing Co., Inc., Burlington, Vt., previously vice president of the association. He succeeds Charles M. Trunz, jr., of Trunz, Inc., Brooklyn, N. Y., who became chairman of the board. Howard White of Arbogast and Bastian, Inc., Allentown, Pa., is the new vice president. William L. Medford, Medford's, Inc., Chester, Pa., was re-elected as treasurer, and John A. Killick of Washington, D. C., was reappointed as secretary. Jerome B. Harrison, C. A. Durr Packing Co., Inc., Utica, N. Y., and Wells Hunt, Hygrade Food Products Corp., Detroit, were elected as directors for three-year terms expiring in 1964. The new president represents the second generation of the McKenzie family to hold the top EMPA post. His father, J. J. McKenzie, was president in 1957-58. The election took place during the association's annual meeting last weekend in the Hotel Plaza, New York City.

Oregon's Humane slaughter law, which is the 10th state humane slaughter statute in the nation, will go into effect on August 9. The bill (SB-263) passed by the legislature and signed into law by Gov. Mark O. Hatfield contains the usual definition of humane method, including ritual slaughter. Contrary to early impressions, however, it departs from the federal law and the model state act in that it does not provide for administration of the statute and promulgation of amplifying regulations by the State Department of Agriculture or other agency. Enforcement is left up to local district attorneys. Penalty provided by the Oregon law is a jail sentence of not more than one year or a fine of up to \$500, or both. Although this is not provided expressly by the statute, the local district attorneys presumably could look to the federal regulations, if necessary, for further guides as to what is humane. In other state action, a humane slaughter bill was killed in committee in the North Carolina legislature.

Pennsylvania Has tightened its control over the meat industry by increasing the penalties provided for violations of the state's Meat Hygiene Laws. A bill signed into law by Gov. David L. Lawrence provides for a fine of \$100 to \$500 for a first or second offense, plus a license suspension of 30 to 60 days for a second offense within five years of the first. The old penalty was a fine of \$50 to \$100. For a third or subsequent offense within five years of the last offense, the new penalty is a fine of \$1,000 to \$2,000 (double the former fine) and/or imprisonment not exceeding one year; in addition, the offender's license is to be suspended for 30 to 90 days.

June 10 is the deadline for submitting written comments on the amount of moisture that should be permitted in smoked hams and other pork products under federal meat inspection. Comments should be sent to the administrator, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C. The series of eight public hearings on the question wound up May 17 in the nation's capital, as reported in last week's NP. The USDA hopes to assay the various views and reach a decision as soon as possible.

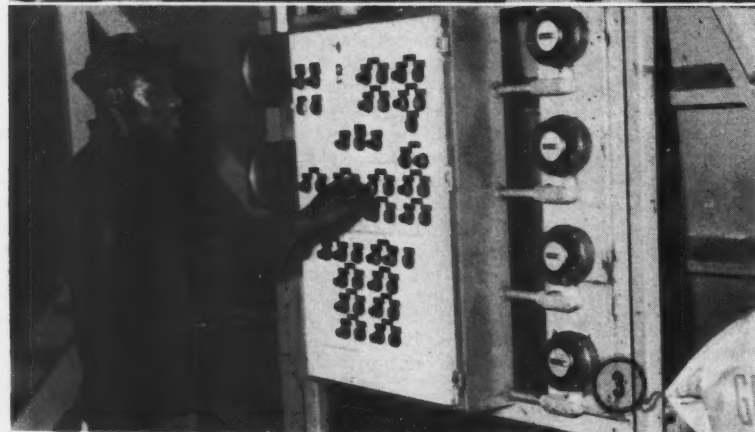
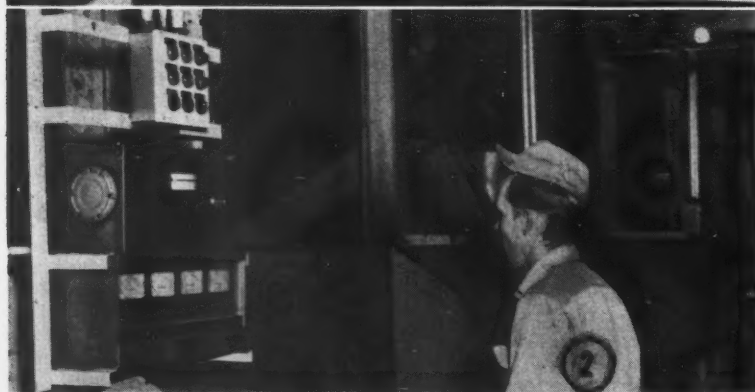
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Control All Way Makes It Possible For Iowa Renderer To Upgrade Its Products From Variety of Material; New Plant Replaces Ten

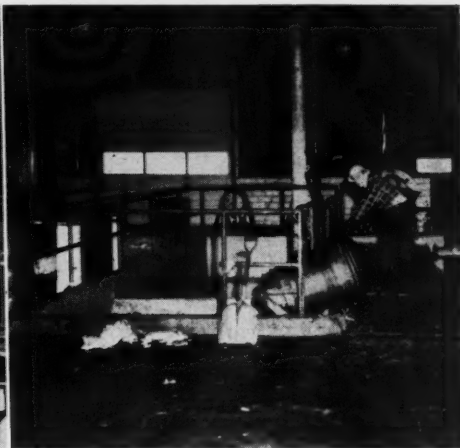
1. Mezzanine raw material control room from which all receiving, preparation and cooker loading operations are directed and the various conveyors and prebreaker are started and stopped. Kenneth Gray, foreman, is talking to the raw material floor.

2. One end-point control center for two of the plant's ten cookers.

3. Operation of the continuous screw presses and meat scrap conveying system is regulated from this station.

4. The grinding, screening and ground product conveying system is controlled from this station, mounted on the hammermill surge hopper. Rortex screens are located at the left.

THE NATIONAL PROVISIONER, MAY 27, 1961



LEFT: View from raw material floor showing the control room on mezzanine and the line of cookers behind. RIGHT: Combination bulk material and drum product receiving hopper located at one end of the truck pit in new Des Moines plant.

Division of the new 10-cooker highly-mechanized rendering plant of National By-Products, Inc. into three sections, operations in each of which are controlled from a separate "central," permits closer supervision of activities and narrower grading of the end-products, reports Robert Fleming, president of the organization headquartered in Des Moines, Ia.

Both objectives are desirable because of the characteristics of the firm's raw material; the varied nature of the mix led, in part, to the decision to build the new plant at Des Moines.

From the area served by the plant the firm draws about 50 per cent of its material in the form of farm dead stock and the balance consists of butcher and locker plant fats and bones, soft grease from restaurants, fresh inedible from packing plants, hide fleshings and poultry offal. Mixing all these materials together would seriously degrade the end-products and limit the salability of the fats and proteins.

In 1956 the company operated 32 rendering plants in six states. The volume of different products turned out at these plants did not permit optimum quality segregation and maximum use of equipment. Furthermore, selling products processed at 32 different points increased the costs of assembly and transport. Top management's supervisory efforts were diluted and the level of plant supervision was limited by the scope of operation. The degree of mechanization and instrumentation that could be installed economically was limited in the smaller units, even though these aids to efficiency might be desirable.

CONSOLIDATION: A long range plan of consolidation and modernization was inaugurated in 1956, leading to the construction of several large plants and the closing of many smaller ones. In most cases the smaller units were converted to transfer stations at which material was reloaded from primary route trucks to large transfer trailers for shipment to the main plants. Today the company operates 14 plants in seven states. The new plant in Des Moines replaces 10 smaller rendering units and serves a large area of Iowa.

The new plant, planned by Flemming, R. H. Lamping and Bill Heilman of the company's engineering department, was designed primarily to permit a high degree of segregation of different raw materials and corresponding selection in finished products, and to accomplish this at the lowest possible processing cost. Safety,

maintenance and housekeeping were also given consideration in the design of the plant.

The 150-ft. x 300-ft. single-level brick building is divided into three sections:

1. Raw material receiving, preparation and cooking.
2. Cooked material processing.
3. Storing, blending, bagging and shipping finished materials.

RECEIVING: Depending upon the nature of the materials received, the delivery trucks are unloaded at one of four stations: (a) full truck pit; (b) dead stock wing; (c) drummed material receiving door, or (d) the door for receiving packinghouse catchbasin skimmings and restaurant grease.

The truck pit, which is equipped with a 50-ton Fairbanks Morse scale and a portable hydraulic jack for tilting the truck, can accommodate three trucks. The pit has two sections: a large hopper charging a 24-in. incline conveyor feeding a Rietz prebreaker used to reduce bones and hard materials and, on the other side, a hopper feeding a 16-in. screw that carries soft material directly to the cookers.

The prebreaker also is used on dead stock. Such material is received in another area designed to permit rapid unloading of two trucks simultaneously and storing the carcasses on rails for skinning and breakup. The prebreaker can be charged directly with small stock from the truck pit. The prebreaker discharges into a 12-in. incline conveyor that carries the reduced material to



LEFT: Joe Arvizu, plant superintendent, and Robert Fleming, president. RIGHT: Ray Allison, district office manager, and Owen Fleming, company sales manager.

a 12-in. transverse conveyor feeding any of the 10 cookers. These cookers are set in banks of four, two, two and two to permit selection of material for the type of end-product desired.

Drummed materials are received through two doors. The receiving area has a floor scale for weighing incoming drums. A swinging boom supporting a portable traveling electric hoist equipped with claw grippers can be used to swing the drums to the pit unloading hopper. This method of handling filled drums is much safer and faster than toting with a two-wheel truck or hand rolling, comments plant superintendent Joe Arvizu.

A metal frame has been installed in front of the hopper to hold the drum as it is tilted. This device permits the employee to raise the drum from the back rather than trying to hold it by the crown as he empties the final contents. He can also tilt it with no danger of falling into the hopper. The empty drums are cleaned in a washer designed by the company and then are stacked near the two doors for loading on the washed trucks.

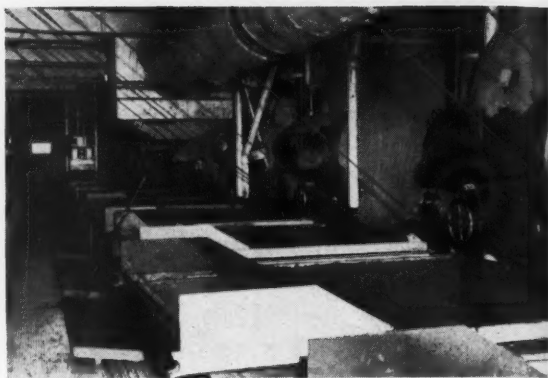
Dead stock is received in a fully-enclosed area. A power winch is employed for handling the lighter animals, pulling them to a charging conveyor feeding the prebreaker. Heavy animals are lifted from the trucks by two automatic landers and rolled to a storage rail system that can accommodate up to 200 head of cattle. The rail system has four dropping spurs, each equipped with a friction dropper to lower the animals to pritch plates where they are skinned, eviscerated and then lifted into the prebreaker by overhead hoists.

RAIL STORAGE: The rail system serves several purposes, says Fleming. It permits rapid unloading of incoming trucks since it provides adequate space for temporary storage. The animals take up less room on the rails than they would on the floor and damage to the hides is reduced. The rails also simplify handling for the skimmers and even out the flow of work to them. Room is provided for four butchers to work simultaneously and two hoists are used in pulling the carcasses from the hides and lifting them to the prebreaker.

Manure from the animals and from viscera arriving in drums is dumped into a hopper outside the building where it is discharged into a truck.

Back of the charging platform housing the different hoppers is a basement in which the prebreaker, restaurant grease settling tanks, wet rendering tank for skimmings and Dupps hot well are located.

The fourth receiving door is used for skimmings and restaurant grease. The firm collects settling tank skimmings from some of its packer customers and while these



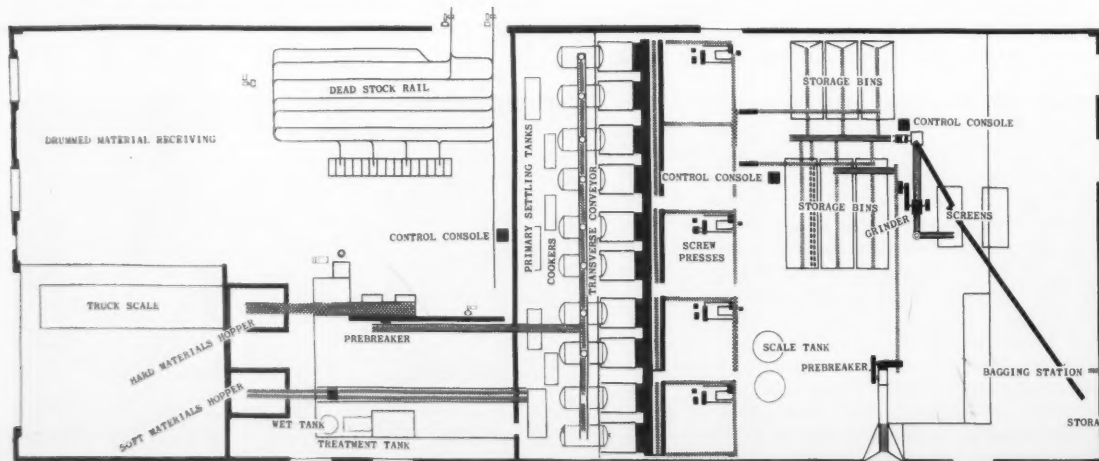
SOME of the plant's 10 cookers with their percolator pans.

contain a high percentage of fat it is generally of lower quality so the skimmings are rendered separately in a wet tank. Another opening at this side leads into the restaurant grease melting room with its settling tanks. This kind of material is settled before being pumped to a washing tank to free it of charred material that often is found in restaurant grease. Charred material has little value and is discarded.

CONTROLS: All receiving, preparation and cooker loading operations are controlled by a foreman whose office is located on the mezzanine. From this office he has a clear view of the entire floor and the controls for starting and stopping the various conveyors, the prebreaker and the transverse conveyor feeding the cookers are located on a panel before him. His responsibility is to channel incoming material to the proper cookers to produce the different types of tallow and grease turned out by the plant: bleachable fancy, special, No. 1 tallow, white grease, yellow grease and fleshing grease.

The foreman inspects the material coming from both of the main feed conveyors and, by starting and stopping these conveyors, he can obtain any desired mixture of hard and soft material. He communicates with the raw material crew by means of a loud speaker.

The cookers are scale-mounted, permitting remote loading without visual inspection and the quick calculation of gross yields from various materials. If yield figures for both fat and tankage are desired, the free run and pressed fat from each cooker are pumped to a calibrated tank and the weight is subtracted from the weight of the charge just prior to dumping. Yields are



compared constantly with anticipated yields and if there is significant difference, a detailed yield determination is run. This information is essential in determining the values of the different materials the company processes, according to Fleming.

The supervising foreman can charge material into any one of the four groups of cookers, each of which has its own grease receiving and tankage handling systems. In his 10 cookers he can handle four different grades of material simultaneously, reserving the largest bank of cookers for the major type. Management says that the need for segregation varies and is most important in the summer months when the range in quality of the raw material is wide.

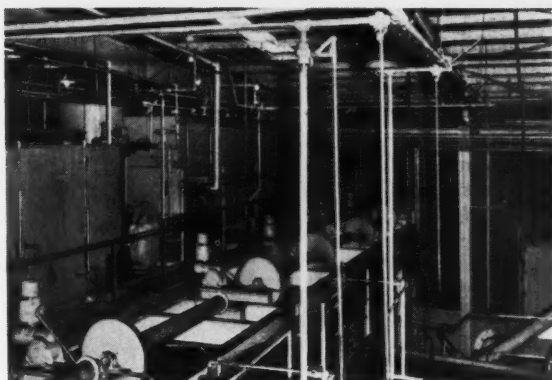
Since prompt rendering is a key factor in producing a quality product, the arrival time of pickup and transfer trucks is scheduled tightly. The transfer trucks collect material from six points in central Iowa and their arrival time is calculated in terms of their estimated running time from the collection point. By scheduling, the flow of incoming material is leveled out to permit maximum use of plant facilities around the clock, notes Arvizu. The Des Moines plant is served by 50 trucks performing pickup and transfer operations.

Once a cooker has been charged, its control passes to the rendering foreman. Each of the cookers has its own end-point control instrument, an Allbright-Nell unit, which indicates the moisture content of the material in the cooker. Dials measuring conductivity tell the status of the cooker charge. The firm also is experimenting with the use of Honeywell temperature indicators as a further step in quality control. All cookers are equipped with Dupps dump percolator pans that are raised to the unloading position with 3-hp. chain hoists.

TREATMENT: The free fat from the percolator pans flows to a 2-hp. electrical pump which serves two units. A sample of the tallow is taken from each cook and color and free fatty acid are determined rapidly with a small test unit in the raw material office. The fat is then pumped to the proper settling tank or to the central treatment tank. The firm uses Politol as a clarifying agent. This product has several advantages, states Gene Rosendahl, quality control director. It is a hygroscopic coagulant which picks up minute fines in suspension and traces of moisture along with dissolved protein. This improves the color of the material and reduces moisture and impurities to a low level so that no further settling is needed prior to pumping to tank car, tank truck or storage tank.

The treatment tank may also be used to add antioxidant to the fat sold for use in feeds. The treatment tank has a side-mounted agitator and a tapered bottom for draining settled material.

Next to the treatment tank is a large scale-mounted tank which can hold the equivalent of a 60,000-lb. tank



PRIMARY settling tanks (top) and percolator lifts (bottom).



IN LABORATORY are Gene Rosendahl, quality control director, with Georgia Wisdom and Hazel Shepard, laboratory technicians. The lab runs tests for entire company.

car. The fat is pumped to the scale tank from the settling tank or from the storage tanks outside the plant.

The plant has eight 150,000-pound capacity storage tanks. The inflow and outflow valves are locked to insure that the proper product will be pumped in and out of them. The employee must unlock these valves and remove a chain before movement can commence. This arrangement compels the employee to make a conscious choice and prevents absent-minded loading errors, according to Arvizu.

Drained meat and bone scraps are dumped from the percolators into receiving hoppers equipped with 9-in. screw conveyors. There are four hoppers, one for each cooker group.

Operation of the hopper conveyors, screw presses and the conveyors feeding the storage bins is regulated from the second indicating control panel.

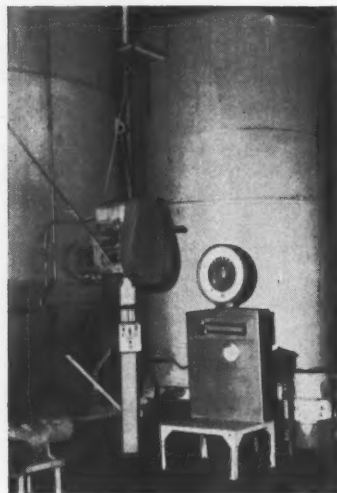
The 9-in. trough conveyors feed incline screws sup-

LEFT: Plant exterior showing large door to truck pit and smaller drum unloading door. RIGHT: Office and laboratory.



plying the runaround transverse conveyors charging the conditioning troughs of the screw presses. Before falling into a conditioning trough, the material passes over a magnetic trap. Four cookers are served by one large capacity press and the other three groups have a screw press each. The plant uses three Anderson Duo Expellers and one French Oil Mill unit.

Pressed meat and bone scraps are conveyed by either of two systems that feed two banks of three 35,000-lb. tapered bottom storage bins. The two separate banks allow simultaneous handling of two types of pro-



CONE bottom fat treatment tank equipped with agitator is shown at left and the 60,000-lb. scale tank at the right. The plant's cookers are scale-mounted so that the charge weights and gross yields can be determined readily.

tein product and narrower separation is possible because each system has three storage bins. As material flows to the storage bins, an automatic sampler working on a time cycle obtains a sample. The bins are filled with specific types of material to permit selective merchandising or blending of the material on the basis of protein value. The flow of material from the screw presses is governed by the control panel. Load indicators show the efficiency of the screw press operations.

A leveling screw conveyor on top of each storage bin

allows the bin to be filled completely. The amount of material in the storage bin can be ascertained easily by the control panel operator. An auxiliary conveyor system carries purchased cracklings to the bins. The incoming material is reduced by a Rietz prebreaker before being conveyed to one of the bins.

The balance of the operations, i.e., the unloading of the bins, dust collection, grinding, fluffing and conveyor movement to the bagging station or finished product bulk storage, are controlled from the third indicating panel.

The storage bin unloading conveyors, which are powered by 5-hp. motors, discharge into a floor level conveyor that carries the material to a bucket elevator feeding the surge hopper for the Stedman hammermill. Material from the different bins may be blended volumetrically by varying the speed of the bin unloading conveyors. Flow of cracklings to the hammermill is controlled automatically by a constant load ammeter which adjusts the speed of the conveyor feeding the hammermill. This permits continuous operation of the mill at the optimum power loading.

From the Stedman mill the meat and bone meal is conveyed to two Rotex screens which size the material and free it of fluff, hair and entrained material such as twine, string, etc. Oversize tailings are returned to the surge hopper ahead of the mill for regrinding. The sized protein material is conveyed either to the bagging station or to the outside bulk storage silo. An Exact Weight scale unit is used to weigh the meat and bone meal into the paper bags which are then conveyed past a sewing machine for closure.

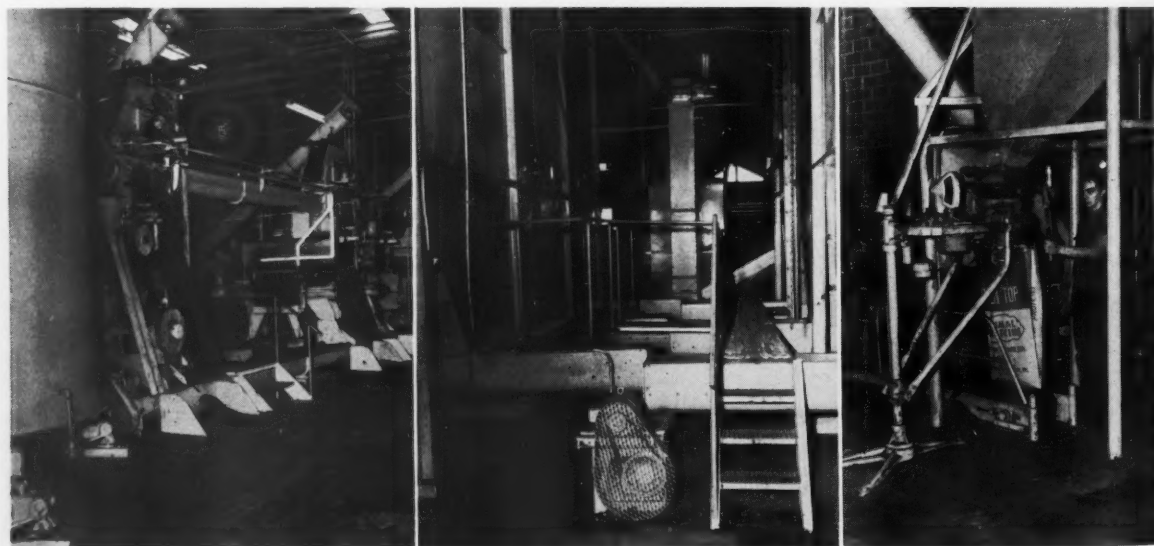
Bulk finished meat and bone meal is stored outside the building in a large A. O. Smith silo with a capacity of 450 tons. The silo bucket elevator system, with its supporting conveyors, can handle three additional storage silos, according to president Fleming. Material from the silo can be fed to the bagging station, into trucks, or into rail cars.

A continuous sampler extracts samples of the product as it travels from the mill to the silo or the bagging station.

The maintenance and power department run by Clar-

[Continued on page 35]

LEFT: Partial view of discharge end of screw presses. CENTER: Meat scrap bin unloading conveyors discharge to floor level conveyor feeding hammermill surge hopper in center. RIGHT: Station where meat meal is bagged for shipment.



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EXTERIOR of Ohio State University's new animal science building opened for use in January, 1961, which provides facilities for teaching more than 1,000 students each year. The building houses complete meats, nutrition and physiology laboratories, as well as classrooms, staff office and conference and seminar rooms. Constructed at a cost of \$987,690, the brick and stone, three-floor building also houses a 240-seat livestock arena for judging and teaching purposes.

OSU Meat Study Housed in Specialized Building

EDUCATION and research in meat and other phases of animal science are now being carried on in a new building specially designed for such activity at Ohio State University, Columbus, Ohio.

The three-story structure (see above), which has 56,000 sq. ft. of floor space with 76 rooms, was shown to livestock producers, packers, suppliers, students and others at an open house on May 5.

The building is not only a center for teaching and research, but also provides facilities for the slaughter, boning, fabrication and processing of much of the meat used in the dining halls on the university campus. Some of the students work part time at meat cutting and processing to apply knowledge learned in the classrooms and to maintain themselves at the school.

Several of the rooms used in the meats courses are combined laboratory-workshops interconnected by monorails and furnished with special equipment. Thirteen compressors supply refrigeration for six insulated rooms with a range in temperature of 55° to -20° F. The general purpose abattoir room may be used to dress research animals or market animals for teaching carcass yield. There is capacity for chilling 40 pork carcasses or 20 beef carcasses per class day. The coolers, meat classroom, campus fabrication and supply room and the arena are connected by monorail. The meat classroom is equipped with two kinds of light, as

well as temperature and humidity controls. The 240-seat teaching arena is divided by an automatic folding partition.

The slaughtering department is well adapted to teaching and the type of operations performed there. Bleeding and other preliminary work are done with the animals being handled by two Robbins & Myers hoists riding on an oval track. Cattle are dropped on movable cradles for skinning and hogs go into a Dupps scalding vat and dehairer. Carcasses

are divided with the aid of a Boss elevator platform.

Equipment for processing pork cuts and sausage includes a Townsend skinner, Boss Permeator, Griffith Mince Master and Atmos air-conditioned smokehouses. Thermobank refrigeration units are employed in the freezer.

Laboratories available to the animal science department for the first time include meat research, nutrition and physiology. Most of the animal science research work will con-



CLASS in meat identification is taught in Ohio State University's new animal science building by Lawrence E. Kunkle, professor of animal science. Prof. Kunkle is in charge of all work in Ohio State's modern meats laboratory.

tinue to be centered at the Ohio Agricultural Experiment Station. Meat research, however, will be carried out in the new building. The new facilities make it possible to expand research in all areas in a coordinated program with the Ex-

lection including the live animal and carcass evaluation. Students selecting the agricultural industries program are interested in the business aspects of the livestock industry. Students such as prospective graduate students who wish to receive a

conduct their research at the Ohio Agricultural Experiment Station. Staff members located at Wooster spend considerable time training graduate students.

At the open house program Roy M. Kottman, dean of the College of Agriculture and Home Economics, spoke on the "Significance of Animal Science." Comments were made by Dr. Novice G. Fawcett, president of The Ohio State University, and Stanley C. Allyn, chairman of the board of trustees. Dr. George R. Johnson, chairman of the department of animal science, invited the visitors to tour the new building.



FACILITIES in new building include a modern meats laboratory and complete meat processing plant. The laboratory has areas for dressing, chilling and ageing, curing and smoking, cutting, freezing and sausage manufacture.

periment Station at Wooster, Ohio.

Animal science education at Ohio State encompasses selection, breeding, management, marketing and processing of livestock and livestock products. Three study programs are available to the undergraduate students majoring in animal science. The agricultural program provides a broad preparation in livestock production. Emphasis is placed on management, breeding, nutrition and se-

broad training in the fundamental biological and physical sciences, select the agricultural science program.

Areas of specialization for Master of Science and Doctor of Philosophy graduate degrees include animal nutrition, animal breeding, livestock production, and meat technology. Course work is taken at the Ohio State University, but many animal science graduate students, especially at the Doctor of Philosophy level,

Hearing Set for June 20 On Pennsylvania Charges

Pennsylvania Secretary of Agriculture William L. Henning has set the next hearing for Tuesday, June 20, on his order for Illinois Beef, L. & W. S., Inc., Pittsburgh, to show cause why the Department of Agriculture should issue a current meat handler's license permitting it to continue to operate in that state.

About a year ago, the department charged the meat brokerage firm with upgrading beef and selling kangaroo meat in violation of state laws. The Pittsburgh company denied the charges and also contends that it can't be required to obtain a meat handler's license because it doesn't handle any meat physically in the state.

The June 20 hearing will begin at 10 a.m. in Room 277W, Labor and Industry Building, Harrisburg.

AMIF: Injury Precedes Tongue Abscess Growth

Injury resulting from the presence of some type of flower stem or awn was discovered to be the primary cause of abscesses in a number of pork tongues studied by the American Meat Institute Foundation. Bacteriological examination indicated that it was very unlikely that the abscesses were of microbial origin, even though infection existed at the site of the injury. It was not possible to identify the offending plant or spot the source of the abscesses geographically.

Reports to the Foundation suggest that abscesses are found in the tongues of 3 to 6 per cent of the hogs dressed by the industry during certain seasons. Condemnation of such a volume of product constitutes an economic problem.

Detailed discussion of findings in this study is provided in AMIF Bulletin 46, "The Etiology of Pork Tongue Abscesses."



FEATURE of new animal science building is 240-seat livestock judging arena. An automatic folding partition can be used to divide the arena so that two different classes can be held in the large amphitheatre at the same time.



MORTON'S FAIRPORT MINE OFFERS EASTERN INDUSTRY A CONVENIENT NEW SOURCE OF ROCK SALT

Located 29 miles east of Cleveland on Lake Erie, Morton's new Fairport Mine offers a convenience "bullseye" for Eastern industry. This new mine can deliver rock salt by boat, truck and rail, whichever is fastest and most economical.

The new Fairport Mine is but one of Morton's four strategically located domestic sources of rock salt that assure Morton customers prompt, dependable delivery regardless of size or location.

Salt and service for every need. Morton has two or more sources (mines, wells and solar ponds) for any grade of salt you may need. Morton ships your order the fastest, most economical way: by truck, train, boat or barge. Morton delivers promptly, whether you buy salt by the bag or shipload. And finally, Morton sales organization is backed by the world's most complete salt research laboratory.

Write today for complete information on Morton's unique salt service for your industry.

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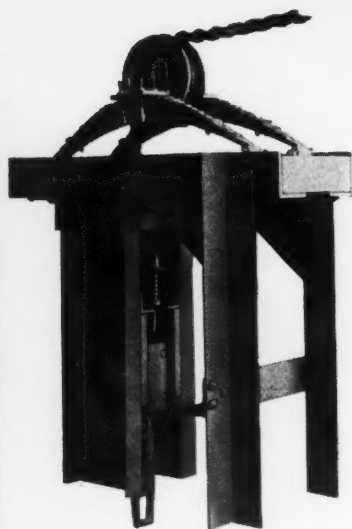




"BOSS" KNOCKING PENS

Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new **BOSS** BEEF-KILLING EQUIPMENT

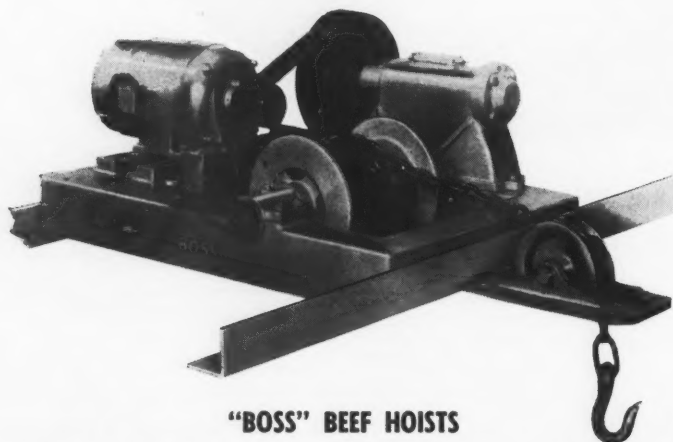


"BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

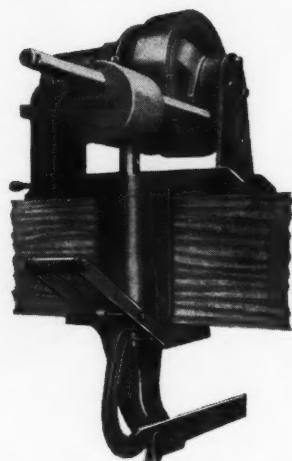
IMPROVE YOUR PROFIT-POTENTIAL

"BOSS" Beef Equipment cuts production costs and improves the profit-potential in beef slaughtering. "BOSS" units provide the smooth . . . continuous . . . safe movement of carcasses in volume with profit. Let experienced "BOSS" engineers show you how to gain increased volume and profits in existing floor space. Depending upon your particular operation and building, we will recommend either bed or rail cattle dressing systems. Write for complete information.



"BOSS" BEEF HOISTS

Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7 1/2 H.P. are available.



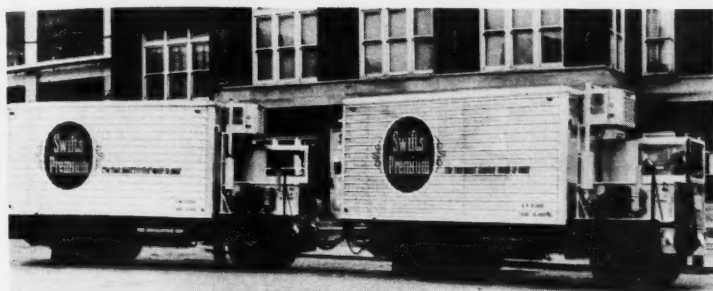
"BOSS" CARCASS DROPPER

Compact, efficient device for lowering carcasses from the bleeding rail to floor, controlled by internal expanding brake. Patented spring-actuated hook return to bleeding rail eliminates objectionable return weights.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



SWIFT RUNNING TRUCK TANDEM FROM ST. PAUL



Two trucks in tandem have been put in service by Swift & Company at the South St. Paul plant. These revolutionary vehicles permit one driver to handle two trucks with both engines or with a single engine running in either truck in over-the-road operations. On reaching the terminal town or city, the units can be uncoupled and deliveries can be made from each unit. The empty trucks are re-coupled for the return trip, using only one driver and a single engine. The driveline on one unit is easily and quickly disconnected.

Swift's automotive transportation department claims the unit can be used best to transport meat and products to points within a radius of 300 miles. Swift has worked with the inventor of the tandem trucks, called Wolf Wagons, since 1958. The original development work was done by the Wolf Engineering Co.

As a result of Swift's testing at its Ft. Worth plant, the following modifications were made: 1) a lower horsepower but adequate diesel engine was adopted as the most economical power plant, especially on empty return trips; 2) the engine was located at the front of the vehicle rather than under it for accessibility and adequate cooling, and 3) the cab was separated from the insulated truck body. This was done because Swift designs truck bodies to last about twice the life of a truck chassis.

Allison Division of General Motors Corp.; Cummins Engine Co., and St. Louis Car Co., which has acquired the Wolf Engineering Co., co-operated in development of the Wolf Wagon.

While the first of these trucks have been placed in operation at Swift's St. Paul plant, others are on order for use at other Swift units throughout the country, says O. A. Brouer, head of the automotive division, general superintendent's office, Chicago.

The individual units are about 23 ft. long and, when coupled, overall length is about 49 ft., within the 50-ft. overall limit of most states.

Empty weight of the mechanically-refrigerated and insulated 16-ft. truck body is about 15,000 lbs. The payload for each unit is about 14,000 lbs. One innovation of the vehicle is the use of automatic transmission with a diesel engine. It is believed this is the first time such a system has been used for highway work.

Brouer will be chairman of a meeting of the Society of Automotive Engineers on June 5 in St. Louis at which engineers from General Motors, Cummins Engine and St. Louis Car will present technical papers describing various aspects of the new vehicle.

Faulty Needle Injection is Costly in Damaged Beef

Damage due to careless intramuscular hypodermic injections (tranquilizers or antibiotics or both) in cattle soon before shipment is sometimes appalling, according to Ray L. Cuff, director of the Midwest Live Stock Loss Prevention Board, who made this comment after examining one lot of cattle in a Kansas City meat packing plant.

Cuff said that in this one lot of

77 Choice cattle averaging 1,110 lbs., about 5,225 lbs. of meat, or the weight of more than seven entire carcasses, was trimmed for all types of bruises. Misplaced injections caused trimming from carcasses of 1,200 lbs. from loins, 75 lbs. from ribs and 750 lbs. from rounds. These are the highest priced cuts of the carcass. Trimmings go into tankage. Trimmed cuts are sold as No. 2 product at sharply reduced prices.

The beef department of this plant said that the average loss to a dam-

★ REPORT CARD ★

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| SUBJECT—REBUILT ANDERSON EXPELLERS | GRADES * |
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COMMENTS

*The grades are missing for just one reason: We leave those up to our customers.

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Swift's Superclear Gelatin

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Here's why—

Made especially for meat

Outstandingly clear

High in strength

Uniform from batch to batch

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GE-30

aged loin from such misplaced injections amounts to 1¢ per pound, or \$1 per cwt. of the carcass. The loin loss alone on the 740-lb. carcasses averaged \$7.40 per head. The reported total devaluation of \$950 on this lot amounted to an average of \$27.14 per head on the 35 bruised carcasses.

The manager of the beef department told Cuff that this was the third lot in one week on which the plant had losses. He stated that infection, probably caused by a dirty needle, had developed into small abscesses on a few animals. He also stated that some shippers are causing as many losses by improper injections as could be caused "by pounding animals on the back with a 2 x 4."

Since the proper use of intramuscular injections in modern animal production is on the increase everywhere, judgment should be used in timing treatments. If animals for slaughter must be injected at shipping time, it is suggested that hypodermic injections be made in the upper part of the neck as near the head as possible, as the neck is one of the cheaper cuts.

Tex-IMPA Eyes Expansion In Southwestern Region

The name of the Texas Independent Meat Packers Association may be changed to Texas & Southwestern Meat Packers Association, executive director Jim Camp of the association has disclosed.

A motion to adopt the broader name was made by Tex-IMPA secretary Jack Kreck, Kreck Packing Co., Dallas, and seconded by director Austin Cash of Cash Bros. Packing Co., Dallas, during a recent meeting of the board of directors in Austin. The proposal will be discussed further at the August board meeting and may be submitted to the membership for a vote during the association's fifth annual convention on August 10-12 at the Sheraton Dallas Hotel, Dallas.

The board voted earlier to drop the word "Independent" from the association's name. In making his suggestion, Kreck reasoned that "as long as we are altering our name, we should select a name that would be appropriate for the long-range future and also one that possibly could rate additional bargaining power in Washington and elsewhere," Camp reported.

The possibility of inviting southwestern packers outside Texas to join the Texas group as non-resident members also was discussed at the Austin board meeting.

THE NATIONAL PROVISIONER, MAY 27, 1961

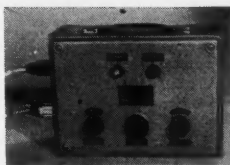
NEW SCHERMER 2 IN 1 MECHANICAL STUNNER



STUNNER

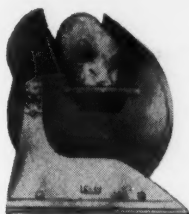
Combines, for the first time—for the price of one—the famous Schermer Model M.E. humane penetrator Stunner with the Schermer Model M.K. none-penetrating stunner. Just one instrument solves—at minimum cost—all your humane stunning problems for all types of livestock. Guaranteed to stun instantly everything from lamb to heaviest bull. Cartridge operated. With or without long handle.

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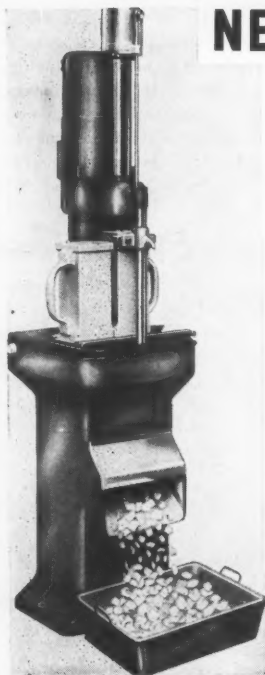


See page K-3

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NEW ELECTRO-DICER!

Our new Electro Precision Dicer dices or cubes raw or cooked meats, chilled fats or partially frozen meats, beets, carrots, celery, etc. It produces a wide variety of cubes or strips for meat stews, sausage, french fries, and fruit salads.

Twin feed funnels, which are standard equipment on the machine, provide semi-continuous operation. While the machine dices the contents of one funnel, the operator fills the other one. This feature, coupled with the high-speed operation of the machine, increases production and cuts labor costs.

Designed by meat industry experts, the Electro-Dicer is compact—takes less than 1½ square feet of floor space—and extremely well made. Only corrosion-resistant, bright metal parts come in contact with food. The cutting blades are easily accessible, easily cleaned or changed, and are durable for long runs. A safety device prevents its being started except when loaded . . . so safe it could be operated by a child. With a single ½-hp motor, it is inexpensive to operate. Capacity is 250 lbs. or more per hour.

WERNER MANUFACTURING CO.

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State Farm Chief Seeks Meat Inspection Authority

Rhode Island's mandatory meat inspection program should be removed from the jurisdiction of the Department of Public Health and turned over to the Department of Agriculture's division of animal husbandry, which now administers the state's poultry inspection program, John L. Rego, state director of agriculture and conservation, asserted in his annual report to Gov. John A. Notte, jr.

Rego told the governor that inspectors from the Department of Health are lay personnel, rather than veterinarians.

"It cannot be denied," said Rego, "that post mortem inspections should be performed by professional personnel. . . . I would suggest incorporating all meat inspection within the division of animal husbandry where it would be under the direction of qualified veterinarians who are professionally trained in these fields."

South Carolina Governor Sees Need for Inspection

South Carolina should have a compulsory meat inspection program to back up its new statute making it unlawful to sell tainted or diseased meat or meat products for human consumption, Gov. Ernest F. Hollings said recently as he signed the bill into law.

The act's sponsors, York County Reps. J. B. Harvey of Clover and T. Hugh Simrill, jr., of Rock Hill, who were present for the signing, had hoped to get a compulsory meat inspection law passed by the legislature this year but settled for less because of financing problems.

Commented Gov. Hollings: "We're in the position now where our state institutions have to buy federally inspected meat instead of state meat because they must be sure that it is all right." The state should have a meat inspection program on a level with that of the federal government, he said.

Barred From Bidding

Quality Packing Co., Lexington, Ky., which was returned to the state of Kentucky's list of bidders on a probationary basis last January, was removed permanently recently, announced Robert F. Matthews, jr., state finance commissioner. He said he took the action after state officials verified a complaint that the firm had delivered inferior meat to a state hospital.

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for scientifically controlled quality

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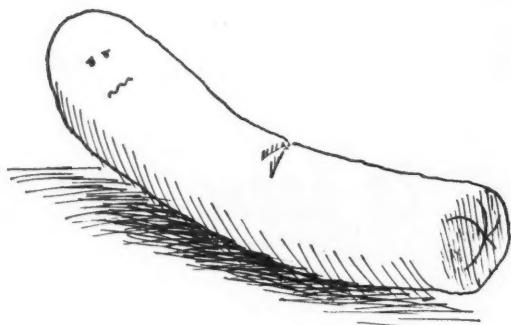
Plant: 6819 South Ashland Avenue

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27, 1961

THE CASE OF THE FADED FRANK

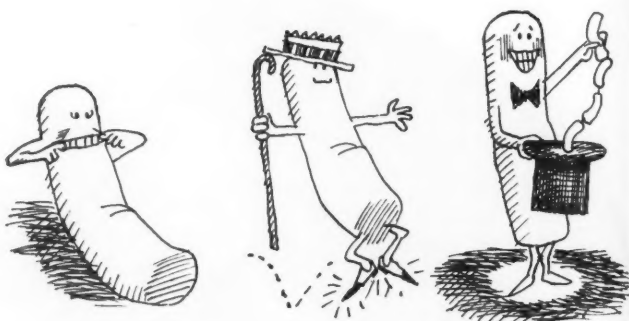
A PFIZER-PEABLE



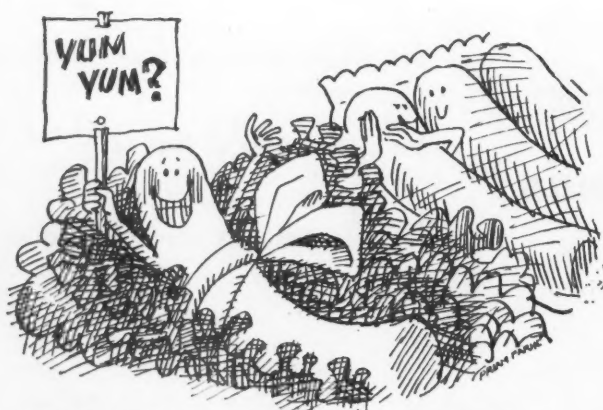
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GOOD-HEARTED, GREGARIOUS BY NATURE, HE YEARNS FOR THE WARM COMPANIONSHIP OF A POT OF BAKED BEANS OR A TOASTED BUN.



DESPERATE AT HIS LACK OF SUCCESS HE TRIES EVERY TRICK HE CAN CONJURE UP...



Moral: 'ALL THE PARSLEY IN THE WORLD WON'T HELP A FADED FRANK GRAB THE LIMELIGHT FROM HIS ROSY NEIGHBORS.'

PROTECT your franks, bacon and other processed meats against color-fading... efficiently, economically. Just add a small amount of Pfizer Erythorbic Acid or Sodium Erythorbate to the chop for franks, bolognas, luncheon meats. Spray a solution of either on presliced hams and bacon. Add sodium erythorbate to the pump pickle for hams or to the curing pickle for corned beef. Your products will have the eye-appeal to insure they'll be sell-out performers.



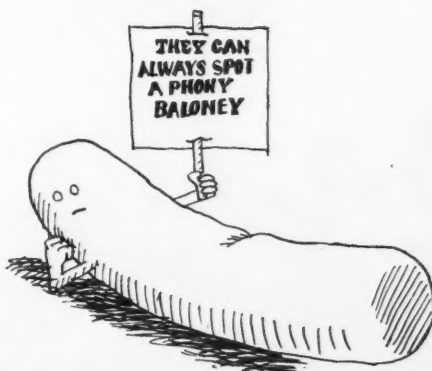
HE RESIDES AT 101 LAUREL AVE.
ROLLSVILLE ILL. (a meat market)



HE'S LOST COUNT OF HOW MANY TIMES
HE'S BEEN PASSED UP FOR ONE OF
HIS MORE APPETIZING RELATIVES.



...TO ATTRACT ATTENTION.



BUT BECAUSE OF HIS PALE, UNTEMPT-
ING APPEARANCE FRANK FAILS, AND
GETS LEFT ON THE SHELF. POOR FRANK.

PROTECT YOUR PROCESSED
MEATS AGAINST COLOR-FADING
WITH LOW-COST, EASY-TO-HANDLE,

PFIZER
ERYTHORBIC
ACID! WRITE TODAY
FOR MORE OF
THE FACTS. ➔

THE NATIONAL PROVISIONER, MAY 27, 1961

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NP



"I love these heat-in-bag foods ...in pouches that show what I'm getting!"

Transparent "Mylar"* shows her exactly what's in the pouch—what kind, how much. When she's serving, transparent "Mylar" shows her when the package is empty so there's no hidden waste. Tough, boilable pouches of "Mylar" combined with polyethylene also give her—and you—complete protection against breaking and splitting, freezing and rough handling. Want to include illustrations and directions on the transparent pouch? "Mylar" prints clear and sharp—won't smear because the ink is sealed

between the polyethylene and "Mylar". Authorized Converters of Du Pont packaging films can supply pouches of "Mylar" for heat-in-bag packaging. For names, write Du Pont Company, Film Dept., FFR, Wilmington 98, Del.



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HEAT-IN-BAG FOODS GET EVERY PACKAGING ADVANTAGE WITH POUCHES OF "MYLAR"

**INCREASE SKINLESS PROFITS
UP TO 4% BY REDUCING
UNIT PACKAGE OVERWEIGHTS!**



**New 1961
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WIENIE-PAK®
Skinless Casings**

COMBINED WITH

**TEE-PAK-TROL*
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**GIVES YOU NEW DIMENSION
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New 1961 Blue Ribbon Wienie-Pak... the best skinless casings we've ever made... coupled with the remarkable Tee-Pak-Trol System, definitely establishes and maintains skinless uniformity and provides accurate unit package weight control and portion control for bulk packaging.

With proved savings as high as 4% of total skinless production, you now have a soundly conceived, scientific, thoroughly tested, proved quality control system

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Yes, it's the BIG NEWS in skinless for 1961! Just how good... you won't know until you see it! So, call your Tee-Pak Man now... He's the ONLY one that can offer you the New 1961 Blue Ribbon Wienie-Pak and the revolutionary Tee-Pak-Trol System! Call him at your first opportunity... it means more profit to you!

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IT'S
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IT'S A WHOLE
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SYSTEM
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SYSTEM

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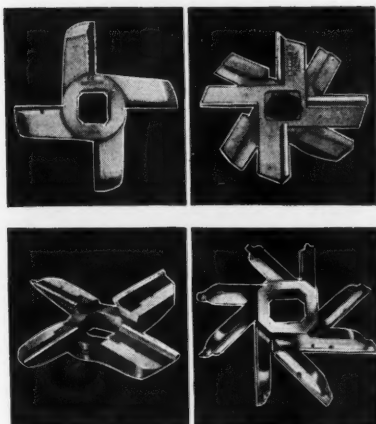
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Cleaner Cuts ...
Specify Speco
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In processing either fresh or frozen meats, you get clean, cool cuts, better ground sausage and other meat products with Speco's meat grinding equipment. Catalog and ordering guides, free on request.

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Check and see how these Speco C-D grinder knives can improve your products (1) C-D All-Purpose Superior Knives (2) C-D Self-Sharpening Triumph Knives (3) C-D Economy Cutmore Knives (4) C-D 8-Arm Spider Knives.

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Phone Gladstone 5-7240

National By-Products Plant

[Continued from page 20]

ence Gunderson, maintenance foreman, with three assistants, has a well-equipped repair shop. The plant has 150 electric motors ranging from 1 to 100 hp. Steam is provided by an 800-hp. boiler.

A small but completely-equipped laundry is used to turn out clean working clothes for all employees.

The entire plant is cleaned daily at the end of the third shift and frequent cleaning takes place during each shift. This protects the equipment against needless abuse, grease and dust, and also protects the finished product from contamination.

A separate building houses the district and plant offices under office manager Ray Allison and the company's quality control laboratory under Gene Rosendahl.

The importance of constant quality control and the analysis of each shipment cannot be overemphasized, says Owen Fleming, sales manager.

"In its first year of operation, we have had to clear up quite a few bugs in the operation of the new plant, but this is not unusual in new factories of this complexity," comments president Robert Fleming. "The plant is now operating on budget, however, and we are convinced that it was a wise investment."

**MID Adds to Memorandum
On Ham Moisture Sampling**

The Meat Inspection Division, U.S. Department of Agriculture, has issued a supplement to Section V of MID Memorandum No. 288 concerning added moisture in smoked, cooked and canned pork products. The supplement, dated May 12, adds subsections (d) and (e) to Section V. The entire section follows:

"V. INTERPRETATION OF RESULTS: The laboratory will report percentage of added moisture found without reference to compliance or lack of compliance of the product. Use of the following criteria recognizes differences resulting from analytical variance and practical sampling limitations and assures substantial compliance.

"a) Analytical results of $4\frac{1}{2}$ per cent added moisture in excess of that permitted—The inspector should require immediate action to reduce the moisture content of the products of the class represented by the sample. Product on hand represented by the sample should be brought into compliance.

"b) Analytical result of 2.1 per cent to 4.4 per cent added moisture in excess of that permitted—The inspector should carefully review all

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Rotor Lift
is the FAST,
ECONOMICAL way
to Elevate
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• VERTICALLY SPLIT HOUSING is standard. Affords easy access to interior for cleaning. Quick-opening HINGED housing also available.

• SINGLE-LEG DESIGN is trim and compact. Saves space and avoids cutting large openings in overhead floors, roofs and walls.

• LOW INTAKE eliminates cumbersome pits.

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STAINLESS STEEL,
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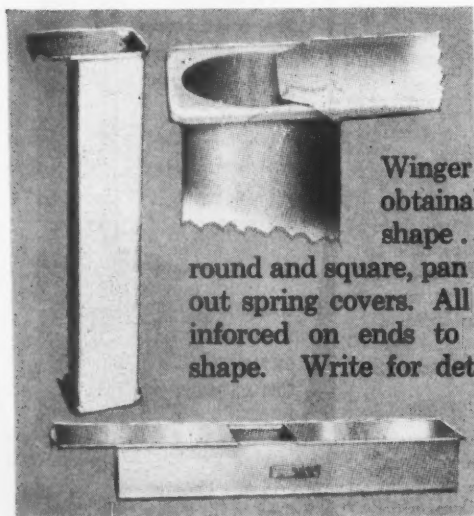
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Winger Loaf Molds are obtainable in any size or shape . . . open ends, both round and square, pan type with or without spring covers. All molds heavily reinforced on ends to maintain original shape. Write for detailed information.

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 OTTUMWA, IOWA

details of the moisture control routines. Changes in procedure need not be required immediately unless the review indicates that the added moisture has been increased due to changes in production procedures. Additional samples of product from subsequent lots should be taken and if the results of consecutive samples fall in this range, the inspector should take action as outlined in (a).

"(c) Analytical result of 0.1 per cent to 2.0 per cent added moisture in excess of that permitted—The inspector should continue the usual inspection routines but submit samples from subsequent lots. If the results of four consecutive samples fall in this range, the inspector should take action as outlined in (a).

"(d) Any series of three consecutive samples with one or more analytical results falling in (b) and the others falling in (c), corrective action as in (a) is required.

"(e) Analytical results of samples falling in categories (a), (b) or (c) following a corrective action as in (a) necessitates further corrective action."

The supplement further states: "Section V of this memorandum provides for differences resulting from sampling limitations only and should not be construed as providing for any product to be distributed with moisture in excess of that provided for in 17.8 (e) of the Meat Inspection Regulations."

Bills Would Authorize Hog Cholera Eradication Plan

Legislation to provide for a national hog cholera eradication program has been introduced in the Senate as S-1908 by Senator Herman E. Talmadge (D-Ga.) for himself and others and in the House as HR-7176 by Rep. George M. Grant (D-Ala.) and HR-7177 by Rep. Ralph Harvey (R-Ind.).

Senator Talmadge upon introducing his bill pointed out that hog cholera is estimated to cost U.S. hog producers an annual loss of over \$50,000,000, including the costs of vaccination, and also has caused restriction of U.S. pork exports. Eleven countries now prohibit or restrict importation of pork produced in the U.S., and they may be joined by Canada if the United States fails to eliminate the disease, the senator from Georgia noted.

"This disease can be completely eliminated with a concerted national program," Senator Talmadge declared. "This has been vividly demonstrated by Canada, which has had a very successful program for years. As a result, Canadian pork produc-

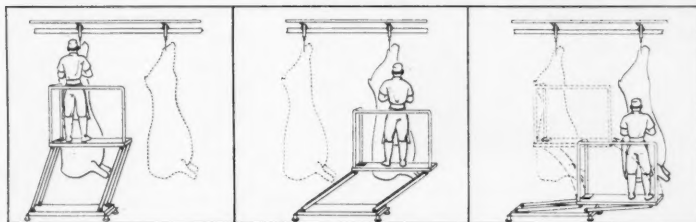
Operator's hands free to split, wash, shroud with the

LEFIELL FOOT-CONTROLLED Elevating Platform

Just a touch of the toe to the foot pedal lifts the operator to 52" in six seconds, or down at a pre-adjusted speed based on the operator's requirements. (Vertical hand control available.)

- **PAYS FOR ITSELF** - Considerably increases speed of splitting, washing, shrouding; no reach—no stoop—no squat—for better all-day performance. (Platform comes without swinging saw bracket for use in washing and shrouding.) For beef-on-the-rail or single rail systems.
- **STAYS WHERE YOU PUT IT** - When you stop a LeFiell Elevating Platform at any level it will STAY there—no slipping.
- **EASILY INSTALLED** - Standard size unit with 33" x 42" platform requires less than 4' x 5' floor space. Self-supporting unit mounts to floor. No motor, no pump, no wiring required. Connects to plant air line.
- **BUILT TO LAST** - Years of trouble-free service. Heavy duty materials. Ball bearing wheels for smooth up and down action of platform.

SIDE-MOVING ELEVATING PLATFORM FOR BEEF DRESSING ON A CONVEYOR



Platform follows moving side of beef and lowers at same time

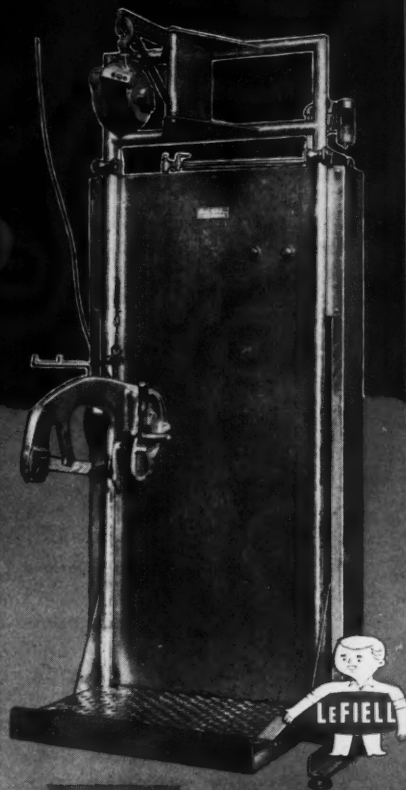
Here's the fast, efficient way for washing and shrouding. As conveyor brings beef, operator starts dressing with platform at high point. Platform moves at approximately same speed as beef and simultaneously lowers operator for easy top-to-bottom washing or shrouding. (Also a timesaver for other operations involving carcasses moved by conveyor.)

For more detailed information write



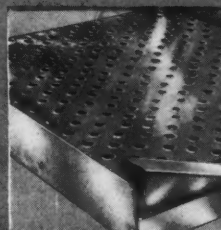
1483P FAIRFAX AVENUE • SAN FRANCISCO, CALIF.

The Side-Moving Elevating Platform is pre-adjusted to match speed of overhead conveyor. Operator is automatically moved to the best position to do his job. Result, far greater plant efficiency, with operator fatigue reduced to a minimum.



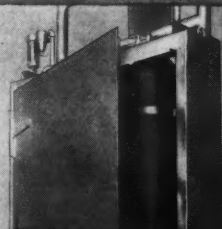
EASY TO CLEAN

Exposed areas galvanized. No brushing required on non-slip platform. (Also available in stainless steel.)



EASY TO MAINTAIN

Back panel is hinged for convenient maintenance and speed adjustment.



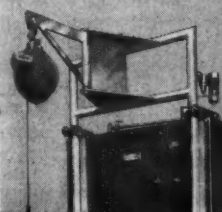
AUXILIARY PULL-BUTTONS

Pull DOWN button for quick descent. Pull STOP button to hold platform at desired level.



SAW SUPPORT BRACKET

Swinging saw bracket moves up and down with platform. No strain on operator or equipment.



Designers and manufacturers of the world's finest gear operated, automatic, cut-thru and three-throw switches

YOU CAN DEPEND ON BLEACH-RITE

Packer-Endorsed
SHROUD CLOTH with 4"
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economy and speed in using.
Stocked for immediate
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ers pay only an average of 1½¢ pro-rated per hog marketed for the entire program, as opposed to a pro-rated cost of 42¢ per hog sold in the United States for vaccination alone.

"Many states have expressed an interest in a national eradication program and have taken active steps to stamp out the disease on their own. It is generally recognized that a federal program will be needed to control the interstate movement of hogs since such movements of swine could introduce the disease into areas where it has been eradicated.

"The program as envisioned under this bill is to be carried out in cooperation with the states on a federal-state matching basis. Both federal and state officials would work together in detecting and proving cases of hog cholera. Diseased animals would be condemned by the particular state involved and destroyed. The costs of indemnifying the owners would be shared by the federal and state governments on a 50-50 basis."

The legislation would authorize the Secretary of Agriculture to initiate a national hog cholera eradication program in cooperation with the states and to prohibit or restrict the interstate movement of virulent

hog cholera virus or other hog cholera virus "to the extent he determines necessary in order to effectuate such eradication program."

A 12-member advisory committee, including industry representatives and others, would be appointed by the secretary to advise him with respect to the eradication program.

Union Contract Goals

[Continued from page 15]

treasurer of the Amalgamated Meat Cutters and Butcher Workmen, AFL-CIO, said at that union's national conference in Chicago this week. Ralph Helstein, president of the United Packinghouse, Food and Allied Workers of America, AFL-CIO, said after his union's wage and contract conference in Chicago late last week that UPWA demands will include a ban on plant closings during the life of the new contract.

Gorman also pointed to plant closings as the central problem in the meat packing industry, blaming plant obsolescence, new machinery, new means of meat distribution and greatly increased productivity. He said the number of jobs in the industry has declined by 30,000 in the past five years and may drop another 7,000 in each of the next five years.

Thomas J. Lloyd, president of the Amalgamated, called for increased government action to help solve unemployment problems, including forgiveness of \$10 a week income tax for all wage earners for 10 weeks, increased aid for persons made jobless as a result of automation and retraining programs to fit unemployed workers for new jobs.

UPWA president Helstein described as "disappointing" but a "useful step" the Armour and Company automation fund study undertaken as part of the current Armour contract to find ways to aid workers displaced by automation. Results of the study by the joint automation committee, originally scheduled to be reported in February, have not yet been disclosed. A pilot retraining project for workers who lost their jobs in the Armour shutdown at Oklahoma City, however, has received wide publicity for its vital goal but slim results.

Helstein said the UPWA may ask packers to give workers 13 weeks off with pay for every five years of service to train for other jobs. Other UPWA demands will include a shorter work week; company-wide, rather than plant-wide, seniority; increased severance pay; a ban on contracting out work currently done by union members; and minimized overtime when other workers are laid off.

More Profitable Skinning Operations

with a

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- ★ Greater efficiency on kill floor
- ★ Cleaner, smoother hides
- ★ More fat on the carcass
- ★ Less operator fatigue



The Jarvis Dehider is a precision power tool — rugged ... safe ... easy to operate. Oscillating blades remove

hides without scoring to give you unblemished hides which command top quality prices. All fat is left on the carcass, resulting in more meat, less unprofitable scrap.

Investigate the savings offered by the Jarvis Dehider. Available in either electric or pneumatic models.

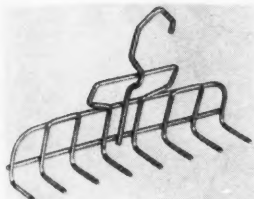
Write today for Catalog giving complete data on the Jarvis Dehider.



NEW EQUIPMENT and Supplies

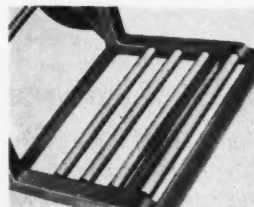
Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

BACON HANGER (NE 1043): Introduced by Beacon Metal Products Co., Chicago, stainless steel bacon hangers are constructed of 5/32-in.-diameter rod with 3/16-in.-diameter hook. Since hangers contain no rough edges, pos-



sibility of inflicting scratches and cuts on operator's hands is eliminated. Hand grip and U-shaped prongs are of one-piece construction for added strength and durability. Prongs are welded securely in four places; they contain no crevices where grease can accumulate. Hangers are available in many types and sizes.

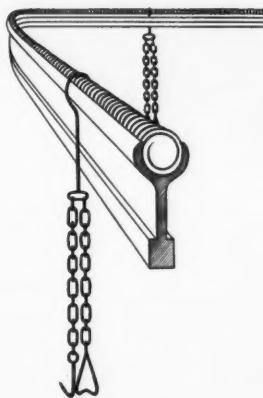
HAND TRUCK (NE 1032): Developed by Southeastern Mfg., Inc., Waukesha, Wis.,



hand truck features "roller conveyor action" (shown in picture) which allows unit to be loaded and unloaded with greater ease. Since loads do not have to be moved by hand after

unloading, closer stacking of cartons and boxes is possible. Truck is built of electrically welded steel tubing and fitted with ball bearing rubber tires.

SHACKLE CONVEYOR (NE 1020): Automatic, continuous return of shackles to shackling station is assured by conveyor of M-H Standard Corp., Jersey City, N. J. Rotating

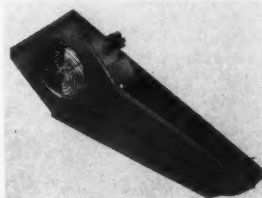


cable conveyor is motor driven to move shackles at controlled speeds up to 12 ft. per minute. Compact unit can be suspended from ceiling or attached to walls and can go up or down inclines and around curves. Conveyor lengths up to 100 ft. are available, with all components pre-cut, pre-drilled and pre-formed for rapid bolt-type assembly. Advantages include elimination of delays, greater safety and time reduction.

PACKAGING FILM (NE 1047): Introduced by Olin Mathieson Chemical Corp., New York City, new poly-

ethylene-coated film for wrapping fresh red meats conforms to shape of meat and protects it against shrinkage and weight loss. Major advantages are durability and stability, which make film particularly suitable for wrapping large, irregularly-shaped or bony cuts. Film is available in conventional sheets, parallelogram custom meat sheets and rolls, with yield of 18,250 sq. in. per lb. It is considered equally suitable for manual, semi-automatic or fully automatic packaging operations. Manufacturer says product retains clarity, even under humid display conditions.

UNIT COOLERS (NE 1034): Introduced by Danville (Ill.) division, Bohn Aluminum and Brass



Corp., series of unit coolers features forced-air refrigeration coils of very low coil face velocity. By producing positive low air movement, coolers provide even temperature throughout refrigerated space while permitting high humidity. This feature allows longer storage periods, reduces product shrinkage and lowers product temperature quickly, thereby preventing spoilage. Long, narrow construction permits mounting of units between rail beams in meat storage rooms.

PUSH-BUTTON STATION (NE 1036): Push-button station of corrosion-proof, all-rubber, weather-sealed construction is recommended for any two-station push-button application, such as

start-stop, up-down, forward-reverse, etc. Designed by Joy Mfg. Co.,



St. Louis, it incorporates micro-type one or two pole switches tailored to specifications, with normally open and/or normally closed contacts. Each switch package includes optional choice of station legend plates and easy-to-operate snap-in buttons.

INSULATED CONTAINERS (NE 1033): Plastic insulated containers are capable of holding frozen foods and other perishables for 36 to 48 hours without dry ice or other forms of refrigeration. Foam plastic walls range in thickness from 1 to 2½ in. Capacity ranges from 1 cu. ft. (with outside dimensions of 13¾ x 10½ in.) to 5 cu. ft. (di-




mensions, 28 x 19 x 28 in.). Latter container weighs only 12 lbs. when empty. Made by Polyfoam Packers Division, Chicago.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (5-27-61).

Key Numbers
Name
Company
Address

THE NATIONAL PROVISIONER, MAY 27, 1961



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Reliability of Materials: *only the best of spices, herbs and other ingredients are used in our seasonings. They are clean, fresh and artfully blended to make your products enticingly flavored and tasteful.*

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Delightfully flavored blends of the world's finest natural spices, imaginatively created to pamper the most demanding customer preferences.

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ALL MEAT . . . output, exports, imports, stocks

Meat Production Down For Week; Above 1960

Meat production under federal inspection for the week ended May 20 settled somewhat as farmers were taking time out from their marketing activities to devote to their seasonal field work. Volume of output for the period at 445,000,000 lbs. was down by about 25,000,000 lbs. from the previous week, but about 15,000,000 lbs. larger than for the same week of last year. Slaughter of all meat animals, except that of sheep and lambs, was down from the previous week, with only hog slaughter smaller than for the same week of 1960. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended | BEEF | | PORK (Excl. lard) | |
|--------------|---------------|-------------------------|----------------------|-------------------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. |
| May 20, 1961 | 395 | 236.2 | 1,275 | 182.7 |
| May 13, 1961 | 405 | 243.4 | 1,335 | 190.5 |
| May 21, 1960 | 393 | 228.3 | 1,285 | 178.4 |

| Week Ended | VEAL | | LAMB AND MUTTON | | TOTAL MEAT PROD. Mil. lbs. |
|--------------|---------------|-------------------------|--------------------|-------------------------|-------------------------------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | |
| May 20, 1961 | 90 | 11.3 | 315 | 14.8 | 445 |
| May 13, 1961 | 92 | 11.6 | 310 | 14.9 | 460 |
| May 21, 1960 | 89 | 11.2 | 256 | 12.2 | 430 |

1960-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 209,555; Sheep and Lambs, 369,561.

1960-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| Week Ended | AVERAGE WEIGHT AND YIELD (LBS.) | | | |
|--------------|---------------------------------|---------|------|---------|
| | CATTLE | | HOGS | |
| | Live | Dressed | Live | Dressed |
| May 20, 1961 | 1,040 | 598 | 247 | 143 |
| May 13, 1961 | 1,045 | 601 | 246 | 143 |
| May 21, 1960 | 1,034 | 596 | 241 | 139 |

| Week Ended | CALVES | | SHEEP AND LAMBS | | LARD PROD. | |
|--------------|--------|---------|--------------------|---------|-------------|--------------|
| | Live | Dressed | Live | Dressed | Per cwt. | Mil. lbs. |
| May 20, 1961 | 225 | 126 | 97 | 47 | — | 39.6 |
| May 13, 1961 | 225 | 126 | 98 | 48 | — | 41.5 |
| May 21, 1960 | 226 | 126 | 98 | 48 | 13.8 | 42.7 |

Total U.S. 1960 Meat Production Up From 1959

Red meat production in 1960 at all stations totaled 28,231,000,000 lbs., according to the Crop Reporting Board. Of this volume, 14,700,000 lbs. was beef, up 8 per cent from 13,580,000,000 lbs. in 1959. Veal production amounted to 1,100,000,000 lbs., or 10 per cent above 1959 volume of 1,008,000,000 lbs. Pork production in 1960 fell to 11,630,000,000 lbs. from 11,993,000,000 lbs. in 1959, while output of lamb and mutton at 768,000,000 lbs. was up from 738,000,000 lbs. the previous year. Live-stock slaughter and dressed weights for 1960-59 appear below:

| Class of slaughter | Head | Average dressed weight | | Total dressed weight | Head | Average dressed weight | | Total dressed weight |
|-------------------------|----------|------------------------|--------|----------------------|----------|------------------------|--------|----------------------|
| | | 1,000 head | Pounds | Million pounds | | 1,000 head | Pounds | Million pounds |
| CATTLE: | | | | | | | | |
| Fed. inspection | 17,458.5 | 601 | | 10,462 | 19,393.9 | 592 | | 11,442 |
| Other commercial | 5,472.0 | 507 | | 2,771 | 5,830.4 | 503 | | 2,932 |
| Farm | 792.0 | 438 | | 347 | 797.0 | 441 | | 351 |
| Totals | 23,722.5 | 572 | | 13,580 | 26,021.3 | 566 | | 14,725 |
| CALVES: | | | | | | | | |
| Fed. inspection | 4,875.3 | 119 | | 575 | 5,259.5 | 119 | | 623 |
| Other commercial | 2,807.9 | 126 | | 354 | 2,965.4 | 136 | | 402 |
| Farm | 389.0 | 204 | | 79 | 386.0 | 214 | | 83 |
| Totals | 8,072.2 | 125 | | 1,008 | 8,610.9 | 129 | | 1,108 |
| HOGS: | | | | | | | | |
| Fed. inspection | 68,707.5 | 137 | | 9,432 | 66,153.2 | 139 | | 9,149 |
| Other commercial | 12,874.4 | 132 | | 1,699 | 12,883.1 | 133 | | 1,714 |
| Farm | 6,024.0 | 143 | | 862 | 5,339.0 | 144 | | 767 |
| Totals | 87,605.9 | 137 | | 11,993 | 84,375.3 | 138 | | 11,630 |
| SHEEP AND LAMBS: | | | | | | | | |
| Fed. inspection | 13,465.7 | 48 | | 645 | 14,036.1 | 48 | | 667 |
| Other commercial | 1,714.2 | 46 | | 79 | 1,863.3 | 46 | | 87 |
| Farm | 348.0 | 41 | | 14 | 340.0 | 41 | | 14 |
| Total | 15,527.9 | 48 | | 738 | 16,239.4 | 47 | | 768 |

UNITED STATES LARD PRODUCTION, 1959-60

| Class | 1959 | | 1960 | |
|------------------|---------------------------|--------------------------------|---------------------------|--------------------------------|
| | Lard per cwt. live weight | Lard production Million pounds | Lard per cwt. live weight | Lard production Million pounds |
| Fed. inspection | 14.0 | 2,309 | 13.5 | 2,127 |
| Other commercial | 10.5 | 300 | 10.2 | 292 |
| Farm | 11.7 | 171 | 11.5 | 149 |
| Total | 13.4 | 2,780 | 12.9 | 2,568 |

U. S. MEAT EXPORTS

A U.S. Department of Agriculture report on exports of meat and meat products for March showed a variation in outshipments of red meats, whereas the outward movement of fats was generally down from the same month of last year. Pork exports were down; beef and pork livers up as were those of variety meats. Exports of fats continued to lag below volume last year, with inedible tallow catching up with shipments in March, 1960.

U.S. exports of meat and meat products in March, 1961-60, are listed below as follows:

| EXPORTS (Domestic)— | Mar. 1961 Pounds | Mar. 1960 Pounds |
|---|---------------------|---------------------|
| Beef and veal— | | |
| Commodity | | |
| Fresh or frozen | | |
| (except canned) .. | 892,153 | 800,990 |
| Pickled or cured | | |
| (except canned) .. | 1,317,279 | 1,249,618 |
| Pork— | | |
| Fresh or frozen | | |
| (except canned) .. | 2,400,235 | 1,385,011 |
| Hams and shoulders, cured or cooked .. | 505,805 | 1,340,044 |
| Bacon .. | 389,953 | 3,528,234 |
| Pork, pickled, salted or otherwise cured .. | 1,139,365 | 1,206,119 |
| Sausage, prep. sausage meats, etc. (ex. canned) | 141,866 | 130,279 |
| Other meat and meat products (except canned) | 35,876 | 157,172 |
| Beef and pork livers, fresh or frozen .. | 4,612,794 | 4,191,780 |
| Beef tongues, fresh or frozen .. | 2,666,679 | 2,287,700 |
| Other variety meats, except canned .. | 3,259,378 | 2,302,662 |
| Meat specialties, frozen, n.e.c. | 472,059 | 713,586 |
| Canned meats— | | |
| Beef and veal .. | 160,088 | 150,256 |
| Sausage, prep. sausage meats, etc. | 121,845 | 88,235 |
| Hams and shoulders | 26,075 | 31,287 |
| Other pork, canned | 117,106 | 335,772 |
| Other meat and meat products, ... | 89,970 | 204,557 |
| Lamb and mutton (except canned) ... | 209,416 | 115,985 |
| Lard (includes rendered pork fat) .. | 33,898,889 | 55,506,068 |
| Shortenings, animal fat (excl. lard) .. | 383,645 | 15,420 |
| Tallow, edible .. | 125,702 | 649,324 |
| Tallow, inedible .. | 140,088,742 | 140,361,436 |
| Inedible animal oils, ... | 594,650 | 256,415 |
| Inedible animal greases and fats .. | 14,537,502 | 16,969,225 |
| Compiled from Bureau of the Census records. | | |

Spain's Tallow and Grease Imports From U.S. Up Sharply

Spain appears to be growing in importance as a market for tallows and greases, according to the Foreign Agricultural Service. Spanish imports of the commodities from the United States rose sharply from about 10,000,000 lbs. in 1959 to about 45,700,000 lbs. last year, FAS pointed out. The decided increase in the movement came about on the liberalization of import restrictions.

The stepped-up movement has continued into this year as January-February imports totaled 13,300,000 lbs., with February shipments the highest in 10 months.

PROCESSED MEATS . . . SUPPLIES

USDA Lamb Buy Last Week For Needy Totaled 399,000 Lbs.

The U.S. Department of Agriculture announced the purchase late last week of an additional 399,000 lbs. of carcass lamb to be distributed to needy American families. Prices paid for Choice grade 55/65-lb. carcasses ranged from 31.99¢ to 33.39¢ per lb. and for Good grade carcasses under 55 lbs. prices were 32.47¢ to 33.87¢ per lb.

A total of 10,941,000 lbs. of carcass lamb has been bought by the USDA at a cost of \$4,000,000 since the start of the buying program in February. The buying program had been discontinued April 14, but it was resumed a couple of weeks ago to help relieve the pressure on the live lamb market.

Bids were accepted from four of nine firms which together had offered a total of 2,289,000 lbs. of the meat. Delivery of last week's purchases will be from June 2 through June 17. The buying program will be continued until further notice, or until the time when aggregate purchases have reached 20,000,000 lbs.

USDA Chopped Meat Purchases

The U. S. Department of Agriculture announced the purchase this week of 4,936,435 lbs. of canned chopped meat for distribution to needy American families. Prices

paid for product ranged from 39.88¢ to 40.67¢ per lb. The USDA accepted the offerings of three out of 14 suppliers which together had offered a total of 19,745,700 lbs. of the meat. Shipment will be during the period from June 26 through July 22. Buying will be continued until further notice.

Valuation of U.S. Livestock Products Imports Off in 1960

United States imports of livestock, meat and meat products, including wool, for last year were placed at \$669,000,000 by the Foreign Agricultural Service. This valuation was about 13 per cent below the 1959 high of \$765,000,000. Excluding wool, U.S. imports were \$491,000,000 compared with \$562,000,000 in 1949, according to the Foreign Agricultural Service.

Cattle and beef imports in 1960, amounting to nearly \$278,000,000, accounted for 41 per cent of the total. U.S. exports of livestock, meat and meat products were nearly \$350,000,000, or 3 per cent above the 1959 valuation and 32 per cent above the 1951-55 average, but failed to reach the peak of \$384,000,000 registered in 1957.

The 1960 high level of exports resulted from increased U.S. supplies and continued liberalization of import restrictions by several U.S. ex-

port markets. Slight increases were noted in exports of hides and skins, meat and meat products. However, these were offset by slight decreases in value of exports of cattle, tallow and greases, casings and mohair.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 161,500,000 lbs. on May 13. This volume was 34 per cent below the 244,300,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 61,900,000 lbs., or slightly above the 61,500,000 lbs. in stock about a year earlier.

The accompanying table shows stocks in million pounds and how they compared percentage-wise with holdings two weeks previously and a year earlier.

| | May 13 1961 Stocks | Apr. 29 1961 Pct. | May 18 1960 Pct. |
|-----------------------------|--------------------------|-------------------------|------------------------|
| Frozen Pork: | | | |
| Picnics | 1.7 | 100 | 19 |
| Hams | 22.5 | 87 | 56 |
| Bellicies | 55.5 | 100 | 62 |
| Loins | 4.0 | 89 | 59 |
| Jowls | 2.6 | 84 | 55 |
| Butts | 3.6 | 92 | 67 |
| Spareribs | 4.2 | 79 | 38 |
| Trimnings | 14.4 | 108 | 89 |
| Livers | 4.9 | 89 | 104 |
| Other Pork | 19.7 | 97 | 83 |
| Total frozen pork | 133.1 | 95 | 64 |
| Pork-cured, in cure: | | | |
| D.S. bellies | 6.1 | 115 | 52 |
| Fat backs | 4.3 | 98 | 96 |
| Hams, S.P.-D.C. | 8.9 | 106 | 89 |
| Picnics, S.P.-D.C. | .8 | 100 | 61 |
| Bellicies, S.P.-D.C. | 6.0 | 88 | 89 |
| Other cured, in cure | 2.3 | 100 | 100 |
| Total cured, in cure | 28.4 | 101 | 78 |
| Total pork prod. | 161.5 | 96 | 66 |
| Lard and RPF | 61.9 | 98 | 100 |

DOMESTIC SAUSAGE

| | |
|------------------------------------|-------------|
| Pork, sausage, bulk (f.o.b. Chgo.) | |
| in 1-lb. roll | 34 @ 39 |
| Pork saus. sheep cas., | |
| in 1-lb. package | 51½ @ 62 |
| Franks, sheep casings | |
| in 1-lb. package | 64 @ 70 |
| Franks, skinless, 1-lb. | 48½ @ 50½ |
| Bologna, ring, bulk | 49½ @ 55 |
| Bologna, a.c., bulk | 40 @ 42 |
| Smoked liver, a.c., bulk | 55 @ 60 |
| Smoked liver, a.c., bulk | 41 @ 46 |
| Polish sausage, self- | |
| service pack. | 66 @ 74 |
| New Eng. lunch spec. | 64½ @ 70½ |
| Olive loaf, bulk | 46½ @ 54 |
| Blood, tongue, n.c. | 51½ @ 66 |
| Blood, tongue, a.c. | 46½ @ 64 |
| Pepper loaf, bulk | 51½ @ 68 |
| Pickle & pimento loaf | 44½ @ 54 |
| Bologna, a.c., sliced (del'd) | |
| 6, 7-oz. pack, doz. | 2.67 @ 3.60 |
| New Eng. lunch spec. | |
| sliced, 6, 7-oz. doz. | 4.17 @ 4.92 |
| Olive loaf, | |
| sliced, 6, 7-oz. doz. | 3.02 @ 3.84 |
| P.L. sliced, 6-oz., doz. | 2.87 @ 4.80 |
| P&P loaf, sliced, | |
| 6, 7-oz., dozen | 2.87 @ 3.60 |

DRY SAUSAGE

| | |
|---------------------|-------------|
| (Lcl, lb.) | |
| Cervelat, hog bungs | 1.11 @ 1.13 |
| Thuringer | 66 @ 68 |
| Farmer | 77 @ 79 |
| Holsteinger | 90 @ 92 |
| Salami, B.C. | 1.02 @ 1.04 |
| Salami, Genoa style | 1.13 @ 1.15 |
| Salami, cooked | 52 @ 54 |
| Pepperoni | 91 @ 93 |
| Sicilian | 1.05 @ 1.07 |
| Goteborg | 94 @ 96 |
| Mortadella | 77 @ 79 |

CHGO. WHOLESALE SMOKED MEATS

| | |
|-------------------------------|----|
| Wednesday, May 24, 1961 | |
| Hams, to-be-cooked, (av.) | |
| 14/16, wrapped | 47 |
| Hams, fully cooked, | |
| 14/16, wrapped | 48 |
| Hams, to-be-cooked, | |
| 16/18, wrapped | 46 |
| Hams, fully cooked, | |
| 16/18, wrapped | 47 |
| Bacon, fancy, de-rind, | |
| 8/10 lbs., wrapped | 44 |
| Bacon, fancy, sq. cut, seed- | |
| less, 10/12 lbs., wrapped | 42 |
| Bacon, No. 1, sliced, 1-lb. | |
| heat seal, self-service, pkg. | 53 |

SPICES

| | |
|--|-----------|
| (Basis Chicago, original barrels, bags, bales) | |
| Whole Ground | |
| Allspice, prime | 86 96 |
| resifted | 99 1.01 |
| Chili pepper | 58 |
| Chili powder | 58 |
| Cloves, Zanzibar | 59 64 |
| Ginger, Jamaica | 45 50 |
| Mace, fancy Banda | 3.30 3.70 |
| East Indies | 2.55 |
| Mustard flour, fancy | 43 |
| No. 1 | 38 |
| West Indies nutmeg | 1.60 |
| Paprika, American, | |
| No. 1 | 55 |
| Paprika, Spanish, | |
| No. 1 | 60 @ 62 |
| Cayenne pepper | 63 |
| Pepper: | |
| Red, No. 1 | 59 |
| Black | 59 64 |
| White | 70 76 |

SAUSAGE CASINGS

| | |
|---|-------------|
| (Lcl prices quoted to manufacturers of sausage) | |
| Beef rounds: (Per set) | |
| Clear, 29/35 mm. | 1.25 @ 1.50 |
| Clear, 35/38 mm. | 1.30 @ 1.50 |
| Clear, 35/40 mm. | 1.15 @ 1.40 |
| Clear, 38/40 mm. | 1.35 @ 1.60 |
| Not clear, 40 mm./up | 1.00 @ 1.02 |
| Not clear, 40 mm./dn | 80 @ 85 |
| Beef weasands: (Each) | |
| No. 1, 24 in./up | 15 @ 18 |
| No. 1, 22 in./up | 16 @ 18 |
| Beef middles: (Per set) | |
| Ex. wide, 2½ in./up | 3.75 @ 3.85 |
| Spec. wide, 2½ in./up | 2.75 @ 3.00 |
| Spec. med. 1½-2½ in. | 1.85 @ 2.10 |
| Narrow, 1½ in./dn | 1.15 @ 1.20 |
| Beef bung caps: (Each) | |
| Clear, 5 in./up | 42 @ 46 |
| Clear, 4½-5 in. | 34 @ 38 |
| Clear, 4-4½ in. | 21 @ 23 |
| Clear, 3½-4 in. | 15 @ 17 |
| Beef bladders, salted: (Each) | |
| 7½ in./up, inflated | 22 |
| 6½-7½ in., inflated | 14 |
| 5½-6½ in., inflated | 14 |
| Pork casings: (Per hank) | |
| 29 mm./down | 5.75 @ 6.10 |
| 29/32 mm. | 5.75 @ 6.10 |
| 32/35 mm. | 5.20 @ 5.40 |
| 35/38 mm. | 4.10 @ 4.50 |
| 38/42 mm. | 3.30 @ 3.50 |
| Hog bungs: (Each) | |
| Sow, 34 inch cut | 66 @ 68 |
| Export, 34 inch cut | 60 @ 62 |
| Large prime, 34 in. | 46 @ 48 |
| Med. prime, 34 in. | 36 @ 38 |
| Small prime, 34 in. | 17 @ 19 |
| Middles, cap off | 72 @ 74 |
| Skip bungs | 11 @ 12 |

| | |
|---------------------------|-------------|
| Sheep casings: (Per hank) | |
| 26/28 mm. | 5.50 @ 5.60 |
| 24/26 mm. | 5.35 @ 5.50 |
| 22/24 mm. | 4.25 @ 4.35 |
| 20/22 mm. | 3.65 @ 3.75 |
| 18/20 mm. | 2.70 @ 2.80 |
| 16/18 mm. | 1.55 @ 1.65 |

CURING MATERIALS

| | |
|------------------------------------|---------|
| Nitrite of soda, in 400-lb. (Cwt.) | |
| bbls., del. or f.o.b. Chgo. | \$12.38 |
| Pure refined gran. nitrate | |
| of soda, f.o.b. N.Y. | 5.95 |
| Pure refined powdered nitrate | |
| of soda, f.o.b. N.Y. | 10.95 |
| Salt, paper-sacked, f.o.b. | |
| Chgo. gran. carlots, ton | 30.50 |
| Rock salt in 100-lb. | |
| bags, f.o.b. whse., Chgo. | 28.50 |
| Sugar: | |
| f.o.b. spot, N.Y. | 6.50 |
| Refined standard cane | |
| gran., del'd, Chgo. | 9.417 |
| Packers curing sugar, 100- | |
| lb. bags, f.o.b. Reserve, | |
| La., less 2% | 8.60 |
| Dextrose, regular: | |
| Cerelose, (carlots, cwt.) | 7.07 |
| Ex-warehouse, Chicago | 7.32 |

SEEDS AND HERBS

| | |
|------------------|-------|
| (Lcl, lb.) | |
| Whole Ground | |
| Caraway seed | 28 33 |
| Cominos seed | 37 42 |
| Mustard seed | |
| fancy | 20 |
| yellow Amer. | 20 |
| Oregano | 37 46 |
| Coriander, | |
| Morocco, No. 1 | 32 37 |
| Marjoram, French | 54 63 |
| Sage, Dalmatian, | |
| No. 1 | 59 66 |

FRESH MEATS... Chicago and outside

CHICAGO

May 23, 1961

CARCASS BEEF

| Steers, gen. range: (carlots, lb.) | |
|------------------------------------|----------|
| Choice, 500/600 | 35½ |
| Choice, 600/700 | 35½ |
| Choice, 700/800 | 34½ |
| Good, 500/600 | 33 @ 34 |
| Good, 600/700 | 33 @ 34 |
| Bull | 34 @ 34½ |
| Commercial cow | 30 @ 30½ |
| Canner-cutter, cow | 31½ |

PRIMAL BEEF CUTS

| Prime: (lb.) | |
|-----------------------|-----------|
| Tr. loins, 50/70 (cl) | 78 @ 91 |
| Sq. chuck, 70/80 | 29¾ @ 31½ |
| Armchuck, 80/110 | 28 @ 30 |
| Tr. loins, 50/70 (cl) | 56 @ 60 |
| Briskets, (cl) | 26 @ 26½ |
| Navels, no. 1 | 14 @ 14½ |
| Flanks, rough no. 1 | 14½ @ 15 |
| Choice: | |
| Hindqtrs., 5/700 | 45¼ |
| Foreqtrs., 5/800 | 26½ @ 27 |
| Rounds, 70/90 lb. | 45½ |
| Tr. loins, 50/70 (cl) | 64 @ 70 |
| Sq. chuck, 70/90 | 29¾ @ 31½ |
| Armchuck, 80/110 | 28 @ 30 |
| Ribs, 25/35 (cl) | 48 @ 50 |
| Ribs, 30/35 (cl) | 44 @ 47 |
| Briskets, (cl) | 26 @ 26½ |
| Navels, no. 1 | 14 @ 14½ |
| Flanks, rough no. 1 | 14½ @ 15 |
| Good (all wts.): | |
| Rounds | 44 @ 44½ |
| Sq. chuck | 30 @ 31 |
| Briskets | 26 @ 26½ |
| Ribs | 41 @ 42 |
| Loins, trim'd. | 57 @ 58 |

COW, BULL TENDERLOINS

| C&C grade, fresh (Job lots, lb.) | |
|----------------------------------|---------|
| Cow, 3 lb. down | 62 @ 66 |
| Cow, 3/4 lbs. | 69 @ 72 |
| Cow, 4/5 lbs. | 80 @ 83 |
| Cow, 5 lbs./up | 93 @ 95 |
| Bull, 5 lbs./up | 93 @ 95 |

CARCASS LAMB

| (cl., lb.) | |
|--------------------|----------|
| Prime, 35/45 lbs. | 37 @ 41 |
| Prime, 45/55 lbs. | 36 @ 41 |
| Prime, 55/65 lbs. | 33½ @ 39 |
| Choice, 35/45 lbs. | 37 @ 41 |
| Choice, 45/55 lbs. | 36 @ 41 |
| Choice, 55/65 lbs. | 33½ @ 39 |
| Good, all wts. | 32½ @ 40 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles | San Francisco | No. Portland |
|---------------------------|-----------------|----------------|-----------------|
| FRESH BEEF (Carcass) | | | |
| | May 23 | May 23 | May 23 |
| Choice, 5-600 lbs. | \$38.50 @ 39.50 | \$ 41.00 | \$40.00 @ 41.50 |
| Choice, 6-700 lbs. | 37.00 @ 39.00 | 38.00 @ 40.00 | 38.50 @ 41.00 |
| Good, 5-600 lbs. | 36.50 @ 38.50 | 38.50 @ 39.50 | 39.50 @ 41.00 |
| Good, 6-700 lbs. | 36.00 @ 38.50 | 38.00 @ 38.50 | 38.00 @ 40.00 |
| Stand., 3-600 lbs. | 36.00 @ 38.00 | 37.00 @ 38.00 | 36.00 @ 38.00 |
| COW: | | | |
| Commercial, all wts. | 31.00 @ 33.00 | 31.50 @ 33.00 | 32.00 @ 34.00 |
| Utility, all wts. | 30.50 @ 32.00 | 31.00 @ 32.00 | 29.00 @ 33.00 |
| Canner-cutter | 29.00 @ 31.50 | 30.00 @ 31.00 | 28.00 @ 33.00 |
| Bull, util. & com'l. | 35.00 @ 38.50 | 34.00 @ 36.00 | 38.50 @ 40.00 |
| FRESH CALF: | | | |
| Choice, 200 lbs./down | 41.00 @ 48.00 | None quoted | 44.00 @ 47.00 |
| Good, 200 lbs./down | 39.00 @ 46.00 | 42.00 @ 45.00 | 42.00 @ 45.00 |
| LAMB (Carcass): | | | |
| | (Springs) | (Springs) | (Springs) |
| Prime, 45-55 lbs. | 38.00 @ 40.00 | 37.00 @ 38.00 | 38.50 @ 41.00 |
| Prime, 55-65 lbs. | 35.00 @ 39.00 | 35.00 @ 36.00 | None quoted |
| Choice, 45-55 lbs. | 38.00 @ 40.00 | 37.00 @ 38.00 | 37.50 @ 40.00 |
| Choice, 55-65 lbs. | 35.00 @ 39.00 | 35.00 @ 36.00 | None quoted |
| Good, all wts. | 32.00 @ 37.00 | None quoted | 37.00 @ 41.00 |
| FRESH PORK: (Carcass) | | | |
| | (Packer style) | (Packer style) | (Packer style) |
| 135-175 lbs. U.S. No. 1-3 | None quoted | None quoted | 29.00 @ 30.00 |
| LOINS: | | | |
| 8-12 lbs. | 42.00 @ 45.00 | 44.00 @ 48.00 | 42.00 @ 47.00 |
| 12-16 lbs. | 41.00 @ 45.00 | 41.50 @ 46.00 | 42.00 @ 47.00 |
| PICNICS: | | | |
| | (Smoked) | (Smoked) | (Smoked) |
| 4-8 lbs. | 34.00 @ 37.00 | 33.50 @ 36.00 | 32.00 @ 37.00 |
| HAMS: | | | |
| 12-16 lbs. | 41.00 @ 46.00 | 43.00 @ 48.00 | 43.50 @ 50.00 |
| 16-20 lbs. | 38.00 @ 45.00 | 39.00 @ 45.00 | 43.00 @ 48.00 |

THE NATIONAL PROVISIONER, MAY 27, 1961

NEW YORK

May 24, 1961

CARCASS BEEF AND CUTS

| Prime steer: (cl., lb.) | |
|-------------------------------|-----------|
| Hinds., 6/700 | 51 @ 58 |
| Hinds., 7/800 | 51 @ 58 |
| Rounds, cut across, flank off | 47 @ 54 |
| Rds., dia. bone, f.o. | 48 @ 55 |
| Short loins, untrim. | 77 @ 88 |
| Short loins, trim. | 104 @ 135 |
| Flanks | 16 @ 20 |
| Ribs | 55 @ 63 |
| Arm chucks | 30 @ 35 |
| Briskets | 27 @ 36 |
| Plates | 16 @ 21 |
| Choice steer: | |
| Carcass, 6/700 | 39½ @ 41 |
| Carcass, 7/800 | 38 @ 39½ |
| Carcass, 8/900 | 37½ @ 38½ |
| Hinds., 6/700 | 47 @ 52 |
| Hinds., 7/800 | 46 @ 51 |
| Rounds, cut across, flank off | 46 @ 53 |
| Rds., dia. bone, f.o. | 47 @ 54 |
| Short loins, untrim. | 55 @ 63 |
| Short loins, trim. | 75 @ 95 |
| Flanks | 16 @ 20 |
| Ribs | 45 @ 52 |
| Arm chucks | 29 @ 35 |
| Briskets | 26 @ 35 |
| Plates | 15½ @ 21 |
| Good steer: | |
| Carcass, 5/600 | 37½ @ 38 |
| Carcass, 6/700 | 37 @ 38½ |
| Hinds., 6/700 | 44 @ 49 |
| Hinds., 7/800 | 44 @ 49 |
| Rounds, cut across, flank off | 45 @ 52 |
| Rds., dia. bone, f.o. | 46 @ 52 |
| Short loins, untrim. | 49 @ 54 |
| Short loins, trim. | 59 @ 66 |
| Flanks | 16 @ 20 |
| Ribs | 45 @ 51 |
| Arm chucks | 29 @ 34 |

FANCY MEATS

| (cl., lb.) | |
|------------------------|-----|
| Veal breads, 6/12-oz. | 105 |
| 12-oz./up | 135 |
| Beef livers, selected | 33 |
| Beef kidneys | 26 |
| Oxtails, ¾-lb., frozen | 20 |

VEAL SKIN-OFF

| (Carcass prices, cl., lb.) | |
|----------------------------|---------|
| Prime, 90/120 | 57 @ 61 |
| Prime, 120/150 | 56 @ 59 |
| Choice, 90/120 | 47 @ 51 |
| Choice, 120/150 | 45 @ 50 |
| Choice calf, all wts. | 42 @ 45 |
| Good, 60/90 | 42 @ 48 |
| Good, 90/120 | 43 @ 48 |
| Good, 120/150 | 42 @ 45 |
| Good calf, all wts. | 40 @ 43 |

CARCASS LAMB

| (cl., lb.) | |
|---------------|----------|
| Prime, 35/45 | 40 @ 43 |
| Prime, 45/55 | 36½ @ 38 |
| Prime, 55/65 | 33½ @ 35 |
| Choice, 35/45 | 40 @ 43 |
| Choice, 45/55 | 36½ @ 38 |
| Choice, 55/65 | 33½ @ 35 |
| Good, 35/45 | 34 @ 37 |
| Good, 45/55 | 29 @ 32 |
| Good, 55/65 | 27 @ 30 |

(Carlots, lb.)

| | |
|---------------|---------|
| Choice, 35/45 | 37 @ 41 |
| Choice, 45/55 | 32 @ 33 |
| Choice, 55/65 | 29 @ 31 |

CARCASS BEEF

| (Carlots, lb.) | |
|----------------------|-----------|
| Steer, choice, 6/700 | 37½ @ 39½ |
| Steer, choice, 7/800 | 37 @ 38 |
| Steer, choice, 8/900 | 36½ @ 37½ |
| Steer, good, 6/700 | 35½ @ 37 |
| Steer, good, 7/800 | 34½ @ 36 |
| Steer, good, 8/900 | 33½ @ 35 |

PHILA. FRESH MEATS

May 23, 1961

| PRIME STEER: (cl., lb.) | |
|-------------------------|-----------|
| Carcass, 5/700 | 41 @ 42 |
| Carcass, 7/900 | 40 @ 40½ |
| Rounds, full, untr. | 48 @ 51 |
| Loins, full, untr. | 54 @ 58 |
| Ribs, 7-bone | 55 @ 58 |
| Armchuck, 5-bone | 29 @ 33 |
| Briskets, 5-bone | 26 @ 29 |
| CHOICE STEER: | |
| Carcass, 5/700 | 38½ @ 40½ |
| Carcass, 7/900 | 37½ @ 40 |
| Rounds, flank off | 46 @ 49 |
| Loins, full, untr. | 47 @ 50 |
| Loins, full, trim | 59 @ 63 |
| Ribs, 7-bone | 47 @ 50 |
| Armchuck, 5-bone | 29 @ 33 |
| Briskets, 5-bone | 26 @ 29 |
| GOOD STEER: | |
| Carcass, 5/700 | 37 @ 39 |
| Carcass, 7/900 | 36½ @ 38½ |
| Rounds, flank off | 45 @ 48 |
| Loins, full, untr. | 44 @ 47 |
| Loins, full, trim | 56 @ 59 |
| Ribs, 7-bone | 45 @ 47 |
| Armchuck, 5-bone | 29 @ 33 |
| Briskets, 5-bone | 26 @ 29 |

| COW CARCASS: | |
|--------------------------|-------------------|
| Comm'l., 350/700 | 31½ @ 33½ |
| Utility, 350/700 | 31½ @ 33½ |
| Can-cut, 350/700 | 31½ @ 33½ |
| VEAL CARC.: Choice Good | |
| 60/90 lbs. | n.q. @ 42 @ 44 |
| 90/120 lbs. | 45 @ 48 @ 43 @ 45 |
| 120/150 lbs. | 45 @ 48 @ 42 @ 45 |
| LAMB CARC.: Ch.&Pr. Good | |
| 35/45 lbs. | 42 @ 45 @ 38 @ 41 |
| 45/55 lbs. | 39 @ 42 @ 37 @ 40 |
| 55/65 lbs. | 38 @ 41 @ 35 @ 38 |

CHGO. PORK SAUSAGE MATERIALS—FRESH

| Pork trimmings: (Job lots) | |
|-----------------------------------|-----|
| 40% lean, barrels | 17 |
| 50% lean, barrels | 19 |
| 80% lean, barrels | 35½ |
| 95% lean, barrels | 49 |
| Pork head meat | 30 |
| Pork cheek meat, trimmed, barrels | 36 |
| Pork cheek meat, untrimmed | 34 |

PHILA., N. Y. Fresh Pork

| PHILADELPHIA: (cl., lb.) | |
|--------------------------|----------|
| Loins, reg., 8/12 | 41 @ 44 |
| Loins, reg., 12/16 | 38 @ 41 |
| Boston butts, 4/8 | 33 @ 35 |
| Spareribs, 3 lb/dn | 38 @ 41 |
| Hams, sknd., 10/12 | 40 @ 42 |
| Hams, sknd., 12/14 | 40 @ 40 |
| Picnics, s.s., 4/6 | 28 @ 31 |
| Picnics, s.s., 6/8 | 26 @ 28 |
| Bellies, 10/14 | 28 @ 29 |
| NEW YORK: (cl., lb.) | |
| Loins, reg., 8/12 | 41 @ 49 |
| Loins, reg., 12/16 | 37½ @ 41 |
| Boston butts, 4/8 | 34 @ 38 |
| Hams, sknd., 12/14 | 39 @ 40 |
| Spareribs, 3 lb/dn | 39 @ 46 |

CHGO. FRESH PORK AND PORK PRODUCTS

| May 23, 1961 | |
|--------------------------|--------|
| Hams, skinned, 10/12 | 40 |
| Hams, skinned, 12/14 | 38 |
| Hams, skinned, 14/18 | 37½ |
| Picnics, 4/6 lbs. | 26 |
| Picnics, 6/8 lbs. | 25½ |
| Pork loins, boneless | 56 |
| Shoulders, 16/dn. | 29 |
| (Job lots, lbs.) | |
| Pork livers | 15 |
| Tenderloins, fresh, 10's | 75 |
| Neck bones, bbls. | 8½ @ 9 |
| Feet, s.c., bbls. | 7 @ 8 |

OMAHA, DENVER MEATS

| Omaha, May 24, 1961 (Carcass carlots, cwt.) | |
|---|-----------------|
| Choice steer, 6/700 | \$34.25 @ 34.75 |
| Choice steer, 7/800 | 33.75 @ 34.25 |
| Choice steer, 8/900 | 33.25 @ 33.50 |
| Good steer, 6/800 | 33.00 @ 34.25 |
| Good steer, 7/800 | none qtd. |
| Choice heifer, 5/700 | 34.00 @ 34.50 |
| Good heifer, 5/700 | 32.50 @ 33.00 |
| Cow, c & util. | 29.50 @ 31.00 |
| Pork loins, 8/12 | 39.00 @ 40.00 |
| Pork loins, 12/16 | 36.50 @ 37.50 |
| Bost. butts, 4/8 | 30.00 @ 30.50 |
| Hams, sknd., 12/14 | 35.50 @ 36.50 |
| Lamb, choice old crop, 45/55 | 33.25 @ 35.25 |
| 55/65 | 30.25 @ 32.25 |
| Lamb, choice, springs, 35/55 | 36.25 @ 39.00 |

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, May 24, 1961)

| SKINNED HAMS | | BELLIES | |
|-----------------|---------------------------|------------------------------|-------|
| F.F.A. or Fresh | Frozen | 29½n | 6/8 |
| 38½ | 10/12 | 29½ | 8/10 |
| 37½ | 12/14 | 29½ | 10/12 |
| 37 | 14/16 | 29 | 12/14 |
| 34½@34¼ | 16/18 | 25 | 14/16 |
| 32 | 18/20 | 23¼ | 16/18 |
| 32 | 20/22 | 22½@23 | 18/20 |
| 32n | 22/24 | | |
| 32n | 24/26 | | |
| 32n | 25/30 | | |
| 30@31 | 25/up, 2s in | | |
| | | | |
| PICNICS | | D.S. BRANDED BELLIES (CURED) | |
| F.F.A. or Fresh | Frozen | n.q. | 20/25 |
| 25 | 4/6 | G.A., froz., fresh | 25/30 |
| 24½ | 6/8 | D.S. clear | 21½n |
| 24½ | 8/10 | 19½ | 25/30 |
| 24½n | 10/12 | 14½ | 30/35 |
| 23@23½ | f.f.s. 8/up 2s in | 14 | 35/40 |
| 23½ | fresh 8/up 2s in | 13½ | 40/50 |
| | | | |
| FRESH PORK CUTS | | FAT BACKS | |
| Job Lot | Car Lot | Frozen or fresh | Cured |
| 42 | Loins, 12/dn | 8n | 6/8 |
| 38 | Loins, 12/16 | 8n | 8/10 |
| 34 | Loins, 16/20 | 8½n | 10/12 |
| 33 | Loins, 20/up | 10n | 12/14 |
| 32 | Butts, 4/8 | 10½n | 14/16 |
| 31 | Butts, 8/12 | 10½n | 16/18 |
| 31 | Butts, 8/up | 12n | 18/20 |
| 41 | Ribs, 3/dn | 12½n | 20/25 |
| 30 | Ribs, 3/5 | | |
| 23 | Ribs, 5/up | | |
| | a-asked, b-bid, n-nominal | | |

DRUM LARD FUTURES

FRIDAY, MAY 19, 1961

| | Open | High | Low | Close |
|-------|-------|-------|-------|--------|
| July | 11.15 | 11.25 | 11.15 | 11.20b |
| Sept. | 11.30 | 11.40 | 11.27 | 11.30 |
| Oct. | ... | ... | ... | 11.30a |
| Nov. | ... | ... | ... | 10.75a |
| Dec. | ... | ... | ... | 11.27a |

Sales: 670,000 lbs.

Open interest at close, Thurs., May 18: May, 19; July, 326; Sept., 128; Oct., 5; Nov., 3, and Dec., 26 lots.

MONDAY, MAY 22, 1961

| | July | 11.02 | 11.12 | 10.85 | 10.90b |
|-------|-------|-------|-------|--------|--------|
| Sept. | 11.27 | 11.27 | 11.00 | 11.02 | |
| Oct. | ... | ... | ... | 11.15a | |
| Nov. | ... | ... | ... | 10.70a | |
| Dec. | ... | ... | ... | 11.25a | |

Sales: 2,800,000 lbs.

Open interest at close, Fri., May 19: May, 4; July, 327; Sept., 125; Oct., 5; Nov., 3, and Dec., 26 lots.

TUESDAY, MAY 23, 1961

| | July | 10.85 | 10.95 | 10.80 | 10.85 |
|-------|-------|-------|-------|--------|-------|
| Sept. | 10.90 | 11.05 | 10.85 | 10.95 | |
| Oct. | ... | ... | ... | 11.15a | |
| Nov. | ... | ... | ... | 10.55a | |
| Dec. | 11.05 | 11.05 | 11.05 | 11.05 | |

Sales: 1,840,000 lbs.

Open interest at close, Mon., May 22: July, 313; Sept., 125; Oct., 5; Nov., 3, and Dec., 26 lots.

WEDNESDAY, MAY 24, 1961

| | July | 10.75 | 10.92 | 10.75 | 10.92b |
|-------|-------|-------|-------|--------|--------|
| Sept. | 11.00 | 11.05 | 10.80 | 10.97b | |
| Oct. | ... | ... | ... | 11.00a | |
| Nov. | ... | ... | ... | 10.55a | |
| Dec. | ... | ... | ... | 11.05n | |

Sales: 1,240,000 lbs.

Open interest at close, Tues., May 23: July, 305; Sept., 125; Oct., 5; Nov., 3, and Dec., 26 lots.

THURSDAY, MAY 25, 1961

| | July | 10.85 | 10.95 | 10.85 | 10.90a |
|-------|-------|-------|-------|--------|--------|
| Sept. | 10.95 | 11.02 | 10.95 | 10.95a | |
| Oct. | ... | ... | ... | 11.00a | |
| Nov. | ... | ... | ... | 10.55n | |
| Dec. | ... | ... | ... | 11.05n | |

Sales: 360,000 lbs.

Open interest at close, Wed., May 24: July, 301; Sept., 128; Oct., 5; Nov., 3, and Dec., 26 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

| | May 19, 1961 | May 20, 1961 |
|------------------------------------|--------------|--------------|
| P.S. lard (a) | 4,239,549 | 5,309,810 |
| P.S. lard (b) | 40,000 | |
| D.R. lard (a) | 5,120,829 | 1,356,283 |
| D.R. lard (b) | | 911,363 |
| TOTAL LARD | 9,400,378 | 7,577,436 |
| (A) Made since Oct. 1, 1960. | | |
| (B) Made previous to Oct. 1, 1960. | | |

SLICED BACON

Sliced bacon production for the week ended May 6, amounted to 20,535,093 lbs., according to the U. S. Department of Agriculture.

Meats at 15-Mo. Low

Meat prices for the week ended May 16 were at their lowest in about 15 months, according to the Bureau of Labor Statistics. The average wholesale price index on meats for the period at 92.6 was at its lowest level since the week ended February 23, when it was 92.4. Meanwhile, the average primary market price index was steady at 119.1. The same indexes for the corresponding week last year were 97.4 and 119.8, respectively, which were figured on the basis of the 1947-49 average of 100.

MINUS MARGINS ON LIGHTER HOGS WIDEN

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins on the two lighter classes of hogs settled to their widest minus positions in weeks largely on the sharp markdowns on lean cuts. The live market worked lower, but not enough to offset the lower price quotations on pork. The relatively sharp break in heavies eased the pressure on those margins.

| | Value —180-220 lbs.— | | Value —220-240 lbs.— | | Value —240-270 lbs.— | |
|-----------------------|-------------------------|---------------|-------------------------|---------------|-------------------------|---------------|
| | per cwt. | per cwt. fin. | per cwt. | per cwt. fin. | per cwt. | per cwt. fin. |
| Lean cuts | \$11.10 | \$16.00 | \$10.49 | \$14.69 | \$ 9.83 | \$13.90 |
| Fat cuts, lard | 4.96 | 7.12 | 4.89 | 6.96 | 4.55 | 6.30 |
| Ribs, trimmings, etc. | 2.13 | 3.05 | 1.94 | 2.70 | 1.85 | 2.57 |
| Cost of hogs | \$17.06 | | 16.75 | | 16.00 | |
| Condemnation loss | .08 | | .08 | | .08 | |
| Handling, overhead | 2.80 | | 2.55 | | 2.30 | |
| TOTAL COST | 19.94 | 28.69 | 19.38 | 27.29 | 18.38 | 25.77 |
| TOTAL VALUE | 18.19 | 26.17 | 17.32 | 24.35 | 16.23 | 22.77 |
| Cutting margin | 1.73 | 2.52 | 2.06 | 2.94 | 2.15 | 3.00 |
| Margin last week | 1.54 | 2.20 | 1.94 | 2.73 | 2.25 | 3.09 |

PACIFIC COAST WHOLESALE LARD PRICES

| | Los Angeles | San Francisco | No. Portland |
|-----------------------|-------------|---------------|--------------|
| 1-lb. cartons | 16.00@18.50 | 16.00@20.00 | 16.50@20.75 |
| 50-lb. cartons & cans | 15.00@18.00 | 15.00@19.00 | None quoted |
| Tierces | 15.00@16.25 | 15.00@17.00 | 15.00@17.50 |
| | May 23 | May 23 | May 23 |

PACKERS' WHOLESALE LARD PRICES

| | Wednesday, May 24, 1961 |
|--|-------------------------|
| Refined lard, drums, f.o.b. Chicago | \$13.50 |
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago | 13.00 |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago | 15.00 |
| Leaf, kettle rendered, drums, f.o.b. Chicago | 14.50 |
| Lard flakes | 14.25 |
| Standard shortening, North & South, delivered | 22.50 |
| Hydrogenated shortening, N. & S. drums, del'd. | 22.75 |

WEEK'S LARD PRICES

| | P.S. or D.R. cash tierces (Bd. Trd.) | Dry rend. loose tins (Bd. Trd.) | Ref. in 50-lb. drums (Open Mkt.) |
|--------|--------------------------------------|---------------------------------|----------------------------------|
| May 19 | 11.00n | 9.75 | 12.25n |
| May 22 | 10.75n | 9.37 | 12.00n |
| May 23 | 10.75n | 9.50 | 12.00n |
| May 24 | 10.75n | 9.50 | 11.87n |
| May 25 | 10.75n | 9.50n | 12.00n |

Note: add ½¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended May 20, 1961, was 14.6, the U. S. Department of Agriculture has reported. This ratio compared with the 14.7 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.126, \$1.123 and \$1.270 per bu. during the three periods, respectively.

VEGETABLES OILS

Wednesday, May 23, 1961

| | Crude cottonseed oil, f.o.b. Texas | 13½n |
|--|---------------------------------------|----------|
| | Southeast | 14n |
| | Valley | 13¾a |
| | Corn oil in tanks, f.o.b. Decatur | 17½b |
| | Soybean oil, f.o.b. mills | 12¾n |
| | Coconut oil, f.o.b. Pacific Coast | 11½n |
| | Peanut oil, f.o.b. mills | 15 @ 15½ |
| | Cottonseed foots: Midwest, West Coast | 1% |
| | East | 1% |
| | Soybean foots: Midwest | 1% |

OLEOMARGARINE

| | Wednesday, May 23, 1961 |
|--|-------------------------|
| White dom. veg. solids, 30-lb. cartons | 26¼ |
| Yellow quarters, 30-lb. cartons | 28¼ |
| Milk churned pastry, 750-lb. lots, 30's | 25½ |
| Water churned pastry, 750-lb. lots, 30's | 24½ |
| Bakers, drums, tons | 21 |

OLEO OILS

| | |
|---------------------------|-----|
| Prime oleo stearine, | |
| bags | 12½ |
| Extra oleo oil (drums) | 17 |
| Prime oleo oil (drums) | 16¾ |

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
May 19—July, 15.47-48; Sept., 14.85-81; Oct., 14.14-15a; Dec., 13.95b-98a; Mar., 13.98b-14.06a; May, 13.93b-14.00a, and July, 13.93b-14.05a.
May 22—July, 15.20-19; Sept., 14.53b-60a; Oct., 13.91; Dec., 13.76b-77a; Mar., 13.80b-81a; May, 13.80b-85a, and July, 13.80b-90a.
May 23—July, 15.16-17; Sept., 14.64; Oct., 13.99b-14.00a; Dec., 13.82b-83a; Mar., 13.80b May, 13.80b, and July, 13.80b.
May 24—July, 15.18-20; Sept., 14.59-57; Oct., 13.96; Dec., 13.77; July, 13.80b-85a.
May 25—July, 15.27-28; Sept., 14.54-51; Oct., 13.96; Dec., 13.73-76; Mar., 13.77b; May, 13.83, and July, 13.80b.
a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, May 23, 1961

BLOOD

Unground, per unit of ammonia, bulk 7.00m

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 7.25m
Med. test 7.00m
High test 6.75m

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged \$ Carlots, ton 97.50
50% meat, bone scraps, bulk .. 92.50@ 95.00
60% digester tankage, bagged .. 95.00@102.50
60% digester tankage, bulk 92.50@ 95.00
80% blood meal, bagged 130.00@135.00
Steamed bone meal, 50-lb. bags (specially prepared) 10.00
60% steamed bone meal, bagged 85.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) *5.00
Hoof meal, per unit ammonia ... 16.50@ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein 1.80m
Medium test, per unit prot. ... 1.70
High test, per unit prot. 1.65

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 18.50
Jaws, feet (non gel) ton 5.00@ 7.50
Trim bone, ton 7.00@ 11.00
Pigskins (gelatin), lb. (cl) 8½@ 8½
Pigskins, smoked, edible (cl) .. 17½m

ANIMAL HAIR

Winter coll-dried, c.a.f. mid-east, ton 60.00@ 80.00
Winter, coll-dried, midwest, ton 65.00@ 70.00
Cattle switches, piece 1@ 2½
Summer processed (Apr.-Oct.) gray, lb. 11@ 13
*Del. midwest, 1del. mideast, n-nom., a-asked

TALLOWs and GREASES

Wednesday, May 24, 1961

The inedible fats market was inclined to easiness late last week and some stock sold at fractionally lower prices. Bleachable fancy tallow traded at 7¾¢, prime tallow at 7½¢, special tallow at 7¼¢, and yellow grease at 7¢, all delivered Chicago. Bleachable fancy tallow encountered reported inquiry at 8¢, c.a.f. Avondale, La., and at the same price, c.a.f. New York. Several tanks of choice white grease, all hog, sold at 8¼¢, c.a.f. Chicago. A couple of tanks of edible tallow changed hands at 9½¢, c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 7½¢@7¾¢, c.a.f. Chicago.

Continued easiness was evident in the trade at the start of the new week and some material sold at ½¢ lower price levels. Bleachable fancy tallow brought 7½¢, special tallow 7½¢, and yellow grease 6½¢, all delivered Chicago. Choice white grease, all hog, was available at 8¾¢, c.a.f. East. Bleachable fancy tallow

was sought at 7½¢@8¢, c.a.f. New York, and the outside price was for the high titre stock. Several tanks of edible tallow moved at 9½¢, c.a.f. Chicago. Edible tallow was also offered at 9¼¢, f.o.b. River, and at 9¢, f.o.b. Denver.

Inedible fats had another ⅛¢ reduction on Tuesday, as bleachable fancy tallow sold at 7½¢, prime tallow at 7¼¢, special tallow at 7¢, No. 1 tallow and yellow grease at 6¾¢, all delivered Chicago. Choice white grease, all hog, was offered at 8½¢, c.a.f. Chicago, but it went unsold. Edible tallow traded at 9½¢, f.o.b. River, with more offered. Some edible tallow also sold at 9½¢, c.a.f. Chicago with more offered. Bleachable fancy tallow was bid at 7½¢, c.a.f. New York, and at 7¼¢, c.a.f. Avondale. Special tallow was bid at 7½¢@7½¢, and yellow grease at 7½¢, c.a.f. New York.

The inedible tallow market was somewhat mixed early on Wednesday, with reports that bleachable fancy tallow sold at 7½¢@7½¢, c.a.f. Chicago. Later in the day, additional tanks of the material sold at the

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P.O. Box 2218,
Brooklyn Station
CLEVELAND

VALley 1-2726
Lockland Station
CINCINNATI

429-2222 or 2233
P.O. Box 500
ALPHA, IOWA

ELgin 2-4600
P.O. Box 97
CHATHAM,
ONTARIO



outside price. Special tallow sold early at 6 $\frac{7}{8}$ ¢, and later at 7¢, also c.a.f. Chicago. Choice white grease, all hog, traded at 7 $\frac{1}{8}$ ¢, and house grease at 6 $\frac{3}{4}$ ¢, delivered Chicago.

Edible tallow was offered at 9¢, f.o.b. River, and at 9 $\frac{3}{8}$ ¢, c.a.f. Chicago; buying interest was $\frac{1}{8}$ ¢ lower. Yellow grease sold early at 6 $\frac{3}{4}$ ¢, and later at 6 $\frac{3}{4}$ ¢, c.a.f. Chicago; additional tanks were reported sought at the latter price. Bleachable fancy tallow reportedly sold at 7 $\frac{3}{4}$ ¢, c.a.f. New York. Choice white grease, all hog, was bid at 8 $\frac{1}{8}$ ¢@8 $\frac{1}{4}$ ¢, c.a.f. East, and offered higher.

TALLOWES: Wednesday's quotations: edible tallow, 9¢, f.o.b. River, and 9 $\frac{3}{8}$ ¢, Chicago basis; original fancy tallow, 7 $\frac{3}{4}$ ¢; bleachable fancy tallow, 7 $\frac{1}{2}$ ¢; prime tallow, 7 $\frac{1}{4}$ ¢; special tallow, 7¢; No. 1 tallow, 6 $\frac{3}{4}$ ¢, and No. 2 tallow, 6 $\frac{1}{8}$ ¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 7 $\frac{1}{8}$ ¢; B-white grease, 7¢; yellow grease, 6 $\frac{3}{4}$ ¢, and house grease, 6¢.

EASTERN BY-PRODUCTS

New York, May 24, 1961
Dried blood was quoted today at \$5.75@6.00 per unit of ammonia. Wet rendered tankage was listed at \$6.00 per unit of ammonia; dry rendered tankage, \$1.60 per protein unit.

CHICAGO HIDES

Wednesday, May 24, 1961

BIG PACKER HIDES: Trading was at a minimum last week, with only about 60,000 pieces moved as a couple of the major producers held out for $\frac{1}{2}$ ¢ advances. Some of them carried their offerings to this week as buyers refused to pay over steady prices. Limited action took place in heavy native cows. Some River's, May takeoff, sold steady at 16¢. About 6,000 River light and ex-light native steers sold at 20¢ and 21 $\frac{1}{2}$ ¢, respectively, steady. Light native cows were steady to strong, with several thousand River heavy averages moving at 20 $\frac{1}{2}$ ¢, up $\frac{1}{2}$ ¢ over last sales. Branded steers and branded cows sold steady in fair volume, with Colorado steers finding the best demand. Light average heavy Texas steers brought 12¢, with regular production steady at 11 $\frac{1}{2}$ ¢.

The new week opened on the quiet side, with sellers asking $\frac{1}{2}$ ¢ higher prices, while buyers were difficult to find even at steady levels. On Tuesday, however, some steady bids came out for most selections and packers continued to talk $\frac{1}{2}$ ¢ higher. On Wednesday, a fair volume of hides sold and steady prices were

paid for most selections. About 50,000 hides were sold, including light and ex-light native steers, heavy native steers, branded steers, light native cows, heavy native cows and branded cows, with steady bids continuing late into the day.

Later in the day, one large producer moved an additional 10,000-15,000 hides and several large independents also sold, which raised the volume to about 60,000 for the day; steady interest continued.

SMALL PACKER AND COUNTRY HIDES: Demand was rather narrow for Midwestern small packer hides, except in the case of strictly top product at good freight points. Sellers, meanwhile, were reluctant to ease prices to any degree. Allweight 60/62's were pegged at 13@14¢ nominal, and 50/52's were listed at 16 $\frac{1}{2}$ @17 $\frac{1}{2}$ ¢, quality considered. Country hides moved slowly, with the bulk of 52/54-lb. locker-butcherers going at 13 $\frac{1}{2}$ @14¢, f.o.b. shipping points. Some interest was reported at 13¢. Straight 50/52 renderers were pegged at 12 $\frac{1}{2}$ @13¢ nominal. No. 3 hides were a little mixed, with sales of 52/54's noted at 10 $\frac{1}{2}$ ¢, Chicago, and some down to 10¢. Horsehides continued slow, with good and choice trimmed Northerns quoted at 7.25:7.50, f.o.b. shipping points. Ordinary



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lots were steady with prices ranging from 5.50@6.00, f.o.b. basis.

CALFSKINS AND KIPSKINS: Late last week, about 7,000 Northern light calf sold in big packer market at 60¢, steady with last sales. This week several thousand Northern heavy calf sold at 62½¢. Packers had held for 67½¢, earlier. River kipskins were slow and nominal at 55¢, with overweights also nominal at 45¢. Small packer allweight calf was steady at 42@45¢ nominal. All-weight kips were pegged at 40@42¢ as fair demand developed for Southwestern product. Country allweight calf met interest at 29¢, but the market was quoted nominally at 30¢. Country allweight kips met inquiry at 25@26¢. Big packer regular slunks were reported in demand at 1.90, with 2.00 the asking price.

SHEEPSKINS: Shearlings continued draggy, with the market termed steady to easy. Northern-River No. 1's moved mostly this week at .65@.85, and No. 2's mostly at .45@.55. A few lots of No. 3's were reported at .30. Southwestern No. 1's held steady at 1.00@1.15, as did No. 2's at .55@.65. Fall clips were fairly tight and quoted at 1.50@1.70, for Northern-River product; some Southwesterns were held at 1.75. Last trading in

Midwestern wool pelts was at 2.40@2.50, per cwt. liveweight basis. Some sales of springers were noted to pullers at 1.40@1.50, and tanners reportedly paid 1.50@1.75. Some sellers raised their ideas on full wool dry pelts to .19@.19½¢; best interest was at 18¢. Pickled all crop skins had a little firmer undertone at 5.00@5.25, with sheep at 5.75@6.00 per dozen.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | | |
|------------------------|----------------------------|-------------------|--|
| | Wednesday, May 24, 1961 | Cor. cate 1960 | |
| Lgt. native steers | 20 | 22 @ 22½n | |
| Hvy. nat. steers | 14½ @ 15 | 14½ @ 15n | |
| Ex. lgt. nat. steers | 21½ @ 22 | 24n | |
| Butt-brand, steers | 12 | 13n | |
| Colorado steers | 11 | 12n | |
| Hvy. Texas steers | 11½ | 12½n | |
| Light Texas steers | 18n | 20n | |
| Ex. lgt. Texas steers | 19½n | 22n | |
| Heavy native cows | 16 @ 16½ | 17 @ 17½n | |
| Light nat. cows | 18 @ 20½ | 20 @ 21n | |
| Branded cows | 14½ @ 15½ | 16 @ 16½n | |
| Native bulls | 10½ @ 11n | 11½ @ 12n | |
| Branded bulls | 9½ @ 10n | 10½ @ 11n | |
| Calfskins: | | | |
| Northern, 10/15 lbs. | 62½ | 57½n | |
| 10 lbs. down | 60n | 55n | |
| Kips, Northern native, | | | |
| 15 25 lbs. | 55n | 45n | |
| SMALL PACKER HIDES | | | |
| STEERS AND COWS: | | | |
| 60 62-lb. avg. | 13 @ 14n | 14 @ 14½n | |
| 50 52-lb. avg. | 16½ @ 17½n | 17 @ 17½n | |
| SMALL PACKER SKINS | | | |
| Calfskins, all wts. | .42 @ 45n | 43 @ 45n | |
| Kipskins, all wts. | .40 @ 42n | 36 @ 38n | |
| SHEEPSKINS | | | |
| Packer shearlings: | | | |
| No. 1 | .65 @ .85 | 1.80 @ 2.25 | |
| No. 2 | .45 @ .55 | 1.50 @ 1.70 | |
| Dry Pelts | .18n | .23n | |
| Horsehides, untrim. | 8.00 @ 8.50n | 10.50n | |
| Horsehides, trim. | 7.25 @ 7.50n | 10.00 @ 10.50n | |

N. Y. HIDE FUTURES

| Friday, May 19, 1961 | | | | |
|----------------------|--------|-------|-------|---------------|
| | Open | High | Low | Close |
| July | 16.90b | | | 16.90b-17.00a |
| Oct. | 16.75b | 16.85 | 16.80 | 16.83-82 |
| Jan. | 16.60b | | | 16.65b-.80a |
| Apr. | 16.45b | | | 16.50b-.70a |
| July | 16.35b | | | 16.40b-.65a |

Sales: 6 lots.

| Monday, May 22, 1961 | | | | |
|----------------------|--------|-------|-------|-------------|
| | Open | High | Low | Close |
| July | 16.80b | 16.90 | 16.90 | 16.85b-.95a |
| Oct. | 16.70b | 16.80 | 16.80 | 16.80 |
| Jan. | 16.60b | 16.65 | 16.65 | 16.60b-.75a |
| Apr. | 16.30b | | | 16.50b-.70a |
| July | 16.10b | | | 16.35b-.65a |

Sales: 5 lots.

| Tuesday, May 23, 1961 | | | | |
|-----------------------|--------|-------|-------|-------------|
| | Open | High | Low | Close |
| July | 16.70b | 16.85 | 16.79 | 16.84 |
| Oct. | 16.68b | 16.70 | 16.65 | 16.68b-.70a |
| Jan. | 16.50b | | | 16.53b-.65a |
| Apr. | 16.35b | | | 16.40b-.60a |
| July | 16.25b | | | 16.30b-.50a |

Sales: 10 lots.

| Wednesday, May 24, 1961 | | | | |
|-------------------------|--------|-------|-------|-------------|
| | Open | High | Low | Close |
| July | 16.75b | 16.75 | 16.75 | 16.70b-.80a |
| Oct. | 16.60b | 16.60 | 16.60 | 16.56b-.65a |
| Jan. | 16.40b | | | 16.40b-.60a |
| Apr. | 16.30b | | | 16.30b-.55a |
| July | 16.25b | | | 16.20b-.45a |

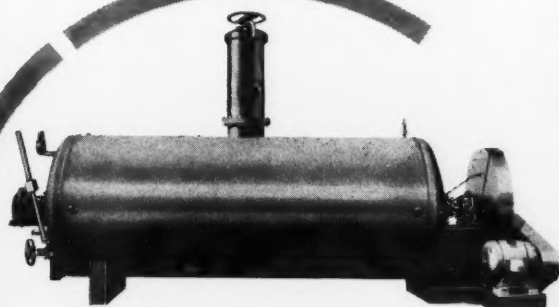
Sales: 18 lots.

| Thursday, May 25, 1961 | | | | |
|------------------------|--------|-------|-------|-------------|
| | Open | High | Low | Close |
| July | 16.60 | 16.61 | 16.60 | 16.60b-.66a |
| Oct. | 16.51b | 16.51 | 16.50 | 16.50 |
| Jan. | 16.30b | | | 16.30b-.45a |
| Apr. | 16.00b | | | 16.20b-.40a |
| July | 16.10b | | | 16.10b-.35a |

Sales: 21 lots.

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection totaled 4,439-103 lbs. in the week ended May 6.



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LIVESTOCK MARKETS... Weekly Review

Live Animal and Meat Judging Related

A market animal judging contest aimed at bringing the livestock judges and meat judges together to arrive at a more desirable end-product for the cattle, sheep and swine industry was a feature of the Junior Livestock Show of Spokane, held in cooperation with the Old Union Stockyards and Armour and Company.

The intercollegiate market animal and carcass judging contest was conducted so that the students judged live animals on the first day. Pictures of the live animals were taken and the animals then slaughtered. The con-



STANDING are Dr. C. C. O'Mary, livestock coach; John Richter, Olympia, Wash.; Arthur Schmidt, Spokane, and E. H. Rupnow, meats coach. Seated are Kenneth Clapp, Dayton, Wash., and Gerald Frazer, Pullman.

testants judged the carcasses of these same animals the following day. At the conclusion of the contest, the pictures of the live animals were placed with their respective carcasses, and the official judges discussed both live animal and carcass placings with the collegiate participants.

Three trophies for the winning live animal, carcass and overall teams were furnished by the Washington Wool Growers, Washington Swine Breeder's Association and the Washington Cattle Feeder's Association. The team from Washington State University won the first contest. The high individual of the contest was Myron Miles of Oregon State College. Second high individual was John Richter, Washington State; third was Bradford Berry, Washington State; fourth was Arthur Schmidt, Washington State, and fifth was Dave Ferguson, University of Idaho. Six teams from three schools were entered.

BARROW AND GILT SLAUGHTER CLASSIFIED

Classification of barrow and gilt slaughter as reported by cooperating packers, from October, 1960, through March, 1961:

| Month | Hogs slaughtered under federal inspection | | —Barrows and Gilts reported separately— Firms reporting: | | | |
|-----------|---|--------|---|----------|----------|----------|
| | Number | Number | Number | Per cent | Per cent | Per cent |
| Oct. 1960 | 5,407,000 | 21 | 983,000 | 53.53 | 46.47 | |
| Nov. 1960 | 5,707,000 | 25 | 1,277,000 | 53.46 | 46.54 | |
| Dec. 1960 | 5,753,000 | 28 | 1,221,000 | 53.77 | 46.23 | |
| Jan. 1961 | 5,744,000 | 28 | 1,234,000 | 53.30 | 46.70 | |
| Feb. 1961 | 5,078,000 | 28 | 1,419,000 | 52.39 | 47.61 | |
| Mar. 1961 | 6,110,000 | 28 | 1,154,000 | 52.90 | 47.10 | |

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 23, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

| HOOGS: | N.S. Yds. | Chicago | Sioux City | Omaha | St. Paul |
|---------------------------------------|---------------|---------------|---------------|---------------|-------------|
| BARROWS & GILTS: | | | | | |
| U.S. No. 1: | | | | | |
| 180-200 | \$17.50-17.75 | — | \$16.25-16.75 | — | 17.00-17.25 |
| 200-220 | 17.50-17.75 | — | 16.75-17.00 | \$17.00-17.25 | 17.00-17.25 |
| 220-240 | — | — | 16.75-17.00 | 17.00-17.25 | 17.00-17.25 |
| U.S. No. 2: | | | | | |
| 180-200 | — | — | 16.25-16.75 | — | 16.75-17.00 |
| 200-220 | — | — | 16.75-17.00 | — | 16.75-17.00 |
| 220-240 | — | — | 16.75-17.00 | — | 16.25-16.75 |
| 240-270 | — | — | 15.75-16.50 | — | 16.00-16.50 |
| U.S. No. 3: | | | | | |
| 200-220 | 16.75-17.25 | \$16.75-17.25 | — | — | 16.25-16.75 |
| 220-240 | 16.50-17.10 | 16.25-16.75 | 16.25-16.35 | — | 16.00-16.50 |
| 240-270 | 15.75-16.75 | 15.75-16.25 | 15.75-16.25 | — | 15.75-16.25 |
| 270-300 | 15.50-16.25 | 15.50-15.75 | 15.00-15.50 | — | 15.00-15.75 |
| U.S. No. 1-2: | | | | | |
| 180-200 | 17.25-17.75 | 17.25-18.00 | 16.25-16.75 | 16.50-17.00 | 17.00-17.25 |
| 200-220 | 17.25-17.75 | 17.50-18.00 | 16.85-17.00 | 16.75-17.00 | 17.00-17.25 |
| 220-240 | 17.00-17.50 | 17.00-17.75 | 16.75-17.00 | 16.75-17.00 | 17.00-17.25 |
| U.S. No. 2-3: | | | | | |
| 200-220 | 16.75-17.25 | 16.75-17.25 | 16.25-16.75 | 16.25-16.50 | 16.25-16.75 |
| 220-240 | 16.50-17.25 | 16.50-17.00 | 16.25-16.75 | 16.25-16.50 | 16.00-16.50 |
| 240-270 | 16.00-17.00 | 16.00-16.50 | 15.75-16.25 | 15.50-16.50 | 15.75-16.25 |
| 270-300 | 15.50-16.50 | 15.75-16.00 | 15.00-15.75 | 15.25-15.75 | 15.00-15.75 |
| U.S. No. 1-2-3: | | | | | |
| 180-200 | 17.00-17.50 | 17.00-17.65 | 16.25-16.75 | 16.00-16.50 | 16.25-16.75 |
| 200-220 | 16.75-17.50 | 17.00-17.65 | 16.50-16.75 | 16.50-16.75 | 16.25-16.75 |
| 220-240 | 16.50-17.35 | 16.50-17.50 | 16.50-16.75 | 16.50-16.75 | 16.00-16.75 |
| 240-270 | 16.00-17.25 | 16.25-16.75 | 16.00-16.50 | 15.75-16.75 | 15.75-16.50 |
| SOWS: | | | | | |
| U.S. No. 1-2-3: | | | | | |
| 180-270 | 15.00-15.25 | — | — | — | — |
| 270-330 | 14.75-15.25 | — | 14.75-15.25 | 14.75-15.00 | 14.75-15.00 |
| 330-400 | 14.25-15.25 | 14.25-15.00 | 14.00-14.75 | 14.25-14.75 | 14.00-15.00 |
| 400-550 | 13.75-14.50 | 13.50-14.50 | 13.25-14.25 | 13.75-14.50 | 13.50-14.50 |
| SLAUGHTER CATTLE & CALVES: | | | | | |
| STEERS: | | | | | |
| Prime: | | | | | |
| 900-1100 | — | 23.25-25.25 | 23.50-24.75 | 23.25-24.00 | — |
| 1100-1300 | — | 23.25-25.75 | 23.50-24.75 | 23.00-24.00 | — |
| 1300-1500 | — | 22.50-25.75 | 22.75-24.50 | 22.75-23.75 | — |
| Choice: | | | | | |
| 700-900 | 22.25-24.50 | — | 21.50-23.50 | — | 21.50-22.75 |
| 900-1100 | 22.00-24.50 | 22.00-23.50 | 21.50-23.50 | 21.50-23.50 | 21.25-22.75 |
| 1100-1300 | 21.50-24.00 | 21.75-23.50 | 21.50-23.50 | 21.25-23.50 | 21.00-22.50 |
| 1300-1500 | 21.25-23.50 | 21.25-23.25 | 21.50-23.50 | 21.00-23.00 | 20.75-22.50 |
| Good: | | | | | |
| 700-900 | 20.50-22.75 | 20.25-22.00 | 20.00-21.75 | 19.50-21.75 | 19.75-21.50 |
| 900-1100 | 20.50-22.25 | 20.25-22.00 | 20.00-21.75 | 19.50-21.75 | 19.75-21.50 |
| 1100-1300 | 20.00-22.00 | 20.00-21.75 | 20.00-21.75 | 19.00-21.75 | 19.75-21.25 |
| Standard, all wts. | | | | | |
| Utility, all wts. | 19.00-21.00 | 18.75-20.25 | 17.75-20.25 | 17.50-19.75 | 18.00-19.75 |
| Utility, all wts. | 17.00-19.00 | 18.00-18.75 | 16.50-17.75 | 16.50-17.50 | 16.50-18.00 |
| HEIFERS: | | | | | |
| Prime: | | | | | |
| 900-1100 | — | — | 22.75-23.50 | 23.00-24.00 | — |
| Choice: | | | | | |
| 700-900 | 22.00-23.50 | 21.75-23.00 | 21.75-23.00 | 21.75-23.25 | 21.25-22.50 |
| 900-1100 | 21.75-23.25 | 21.50-23.00 | 21.75-23.00 | 21.50-23.25 | 21.25-22.25 |
| Good: | | | | | |
| 600-800 | 20.00-22.00 | 19.75-21.75 | 20.00-21.75 | 19.40-21.75 | 19.75-21.25 |
| 800-1000 | 19.75-21.75 | 19.75-21.75 | 20.00-21.75 | 19.40-21.75 | 19.75-21.25 |
| Standard, all wts. | | | | | |
| Utility, all wts. | 17.50-20.50 | 18.50-19.75 | 17.75-20.25 | 17.50-19.75 | 18.00-19.75 |
| Utility, all wts. | 16.00-18.00 | 16.00-18.50 | 17.00-17.75 | 17.00-18.00 | 16.00-18.00 |
| COWS, all wts.: | | | | | |
| Commercial | 16.00-18.00 | 16.00-18.00 | 16.50-17.00 | 16.50-17.50 | 16.50-17.00 |
| Utility | 15.50-17.00 | 15.75-17.75 | 15.75-16.75 | 15.75-16.75 | 15.50-16.50 |
| Cutter | 14.50-16.25 | 15.50-17.00 | 15.00-16.25 | 15.00-16.00 | 14.50-16.00 |
| Canner | 14.00-15.00 | 13.50-15.50 | 13.50-15.25 | 14.00-15.25 | 14.00-15.00 |
| BULLS (Yr. Excl.) All Weights: | | | | | |
| Commercial | 18.00-20.00 | 17.50-20.50 | 18.00-20.00 | 18.00-20.00 | 17.50-18.50 |
| Utility | 18.00-20.00 | 18.50-20.50 | 18.00-20.50 | 18.00-19.75 | 18.00-20.00 |
| Cutter | 16.00-18.00 | 15.50-16.75 | 16.50-19.00 | 16.50-18.00 | 16.00-17.50 |
| VEALERS, All Weights: | | | | | |
| Ch. & pr. | 26.00-30.00 | 30.00 | — | 30.00 | 28.00-32.00 |
| Std. & gd. | 19.00-27.00 | 19.00-29.00 | — | 19.00-26.00 | 18.00-28.00 |
| CALVES (500 lbs. down): | | | | | |
| Choice | 22.00-25.00 | — | — | — | 23.00-25.00 |
| Std. & gd. | 19.00-23.00 | — | — | — | 17.00-23.00 |
| SHEEP & LAMBS: | | | | | |
| LAMBS (110 lbs. down): | | | | | |
| Prime | — | — | 15.50-16.00 | — | — |
| Choice | — | 15.00 | 14.50-15.50 | — | 16.00 |
| Good | — | 14.00 | 13.50-14.50 | — | — |
| Ch. & Pr. | 19.50-20.00 | 18.50-20.00 | 17.25-19.00 | 16.50-19.25 | 19.50 |
| LAMBS (105 lbs. down) (shorn): | | | | | |
| Prime | — | — | 15.50-16.00 | — | 15.00-16.00 |
| Choice | 16.50 | 15.25-16.00 | 14.00-15.50 | 13.00-15.75 | 14.00-16.00 |
| Good | 14.50-15.50 | 13.75-15.25 | 13.50-14.00 | 12.00-13.75 | 13.50-14.00 |
| EWES (shorn): | | | | | |
| Gd. & ch. | 5.00-6.00 | 4.50-5.50 | — | 4.50-6.00 | 3.00-5.50 |
| Cull & util. | 5.50-6.00 | 4.00-5.00 | 3.00-4.75 | 3.00-5.50 | 2.50-4.00 |

CORN BELT DIRECT TRADING

Des Moines, May 24—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

| BARROWS & GILTS: | Cwt. |
|-----------------------|---------------|
| U.S. No. 1, 200-220 | \$16.25@17.00 |
| U.S. No. 1, 220-240 | 16.00@16.75 |
| U.S. No. 2, 200-220 | 16.00@16.65 |
| U.S. No. 2, 220-240 | 15.75@16.50 |
| U.S. No. 2, 240-270 | 15.20@16.05 |
| U.S. No. 3, 200-220 | 15.60@16.25 |
| U.S. No. 3, 220-240 | 15.55@16.25 |
| U.S. No. 3, 240-270 | 14.95@15.90 |
| U.S. No. 3, 270-300 | 14.40@15.30 |
| U.S. No. 1-2, 200-220 | 16.15@16.75 |
| U.S. No. 1-2, 220-240 | 15.85@16.75 |
| U.S. No. 2-3, 200-220 | 15.85@16.50 |
| U.S. No. 2-3, 220-240 | 15.75@16.35 |
| U.S. No. 2-3, 240-270 | 15.00@16.00 |
| U.S. No. 2-3, 270-300 | 14.50@15.45 |
| U.S. No. 1-3, 180-200 | 14.75@16.50 |
| U.S. No. 1-3, 200-220 | 16.00@16.65 |
| U.S. No. 1-3, 220-240 | 15.75@16.50 |
| U.S. No. 1-3, 240-270 | 15.00@16.05 |

SOWS: U.S. No. 1-3, 270-330 14.10@15.40
U.S. No. 1-3, 330-400 13.60@14.90
U.S. No. 1-3, 400-550 12.50@14.40

| Corn Belt hog receipts, as reported by the USDA: | This week est. | Last week actual | Last year actual |
|--|----------------|------------------|------------------|
| May 18 ... | 64,000 | 68,000 | 57,000 |
| May 19 ... | 34,000 | 50,000 | 53,000 |
| May 20 ... | 26,000 | 37,000 | 25,000 |
| May 22 ... | 47,000 | 95,000 | 52,000 |
| May 23 ... | 64,000 | 47,000 | 49,000 |
| May 24 ... | 60,000 | 57,000 | 68,000 |

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, May 23, were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$22.00@22.75 |
| Steers, good | 20.00@22.00 |
| Heifers, gd. & ch. | 19.50@22.25 |
| Cows, util. & com'l. | 15.50@17.00 |
| Cows, can. & cut. | 14.50@16.50 |
| Bulls, util. & com'l. | 18.00@20.00 |
| Vealers, gd. & ch. | 25.00@28.00 |
| Calves, gd. & ch. | 20.00@24.00 |
| BARROWS & GILTS: | Cwt. |
| U.S. No. 1, 200/240 | none qtd. |
| U.S. No. 3, 220/240 | 15.75@16.00 |
| U.S. No. 3, 240/270 | 15.25@16.00 |
| U.S. No. 3, 270/300 | 15.00@15.50 |
| U.S. No. 1-2, 180/200 | 16.25@17.00 |
| U.S. No. 1-2, 200/220 | 16.75@17.25 |
| U.S. No. 1-2, 220/240 | 16.50@17.00 |
| U.S. No. 2-3, 200/220 | 16.00@16.50 |
| U.S. No. 2-3, 220/240 | 16.00@16.50 |
| U.S. No. 2-3, 240/270 | 15.75@16.25 |
| U.S. No. 2-3, 270/300 | 15.25@15.75 |
| U.S. No. 1-3, 180/200 | 16.00@16.50 |
| U.S. No. 1-3, 200/220 | 16.25@16.75 |
| U.S. No. 1-3, 220/240 | 16.25@16.75 |
| U.S. No. 1-3, 240/270 | 15.75@16.50 |
| SOWS, U.S. No. 1-3: | Cwt. |
| 270/330 lbs. | 14.75@15.00 |
| 330/400 lbs. | 14.25@14.75 |
| 400/550 lbs. | 13.75@14.25 |
| LAMBS: | Cwt. |
| Ch. & pr., sprgs. | 18.50@19.00 |
| Gd. & ch., shorn | 14.50 |

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, May 23, were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, gd. & ch. | \$20.00@22.35 |
| Heifers, gd. & ch. | none qtd. |
| Cows, utility | 20.00@22.75 |
| Cows, can. & cut. | 14.00@16.00 |
| BARROWS & GILTS: | Cwt. |
| U.S. No. 1-2, 200/240 | 17.25@17.60 |
| U.S. No. 1-3, 190/250 | 16.75@17.25 |
| U.S. No. 2-3, 200/260 | 16.00@16.75 |
| SOWS: | Cwt. |
| U.S. No. 2-3, 360/445 | 14.00@15.00 |
| U.S. No. 2-3, 435/540 | 13.25@13.75 |
| LAMBS: | Cwt. |
| Ch. & pr. sprgs. | 17.50@19.25 |
| Choice, shorn | 14.50@15.00 |

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, May 23, were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$22.00@23.50 |
| Steers, good | 20.00@22.00 |
| Heifers, gd. & ch. | 20.00@22.25 |
| Cows, util. & com'l. | 14.50@17.00 |
| Cows, can. & cut. | 12.00@15.00 |
| Bulls, util. & com'l. | 18.00@21.00 |
| VEALERS: | Cwt. |
| Choice & prime | 29.00@30.00 |
| Good & choice | 24.50@29.00 |
| Stand. & good | 20.00@24.50 |
| BARROWS & GILTS: | Cwt. |
| U.S. No. 1, 180/200 | none qtd. |
| U.S. No. 1, 200/220 | 17.50@18.00 |
| U.S. No. 3, 200/220 | 17.00@17.25 |
| U.S. No. 3, 220/240 | 17.00@17.25 |
| U.S. No. 3, 240/270 | 16.00@17.00 |
| U.S. No. 3, 270/300 | 15.75@16.00 |
| U.S. No. 1-2, 180/200 | 17.75@18.00 |
| U.S. No. 1-2, 200/220 | 17.75@18.00 |
| U.S. No. 1-2, 220/240 | 17.50@18.00 |
| U.S. No. 2-3, 200/220 | 17.25@17.50 |
| U.S. No. 2-3, 220/240 | 17.00@17.50 |
| U.S. No. 2-3, 240/270 | 16.25@17.00 |
| U.S. No. 2-3, 270/300 | 15.75@16.25 |
| U.S. No. 1-3, 180/200 | 17.25@17.75 |
| U.S. No. 1-3, 200/220 | 17.50@17.75 |
| U.S. No. 1-3, 220/240 | 17.25@17.75 |
| U.S. No. 1-3, 240/270 | 16.35@17.35 |
| SOWS, U.S. No. 1-3: | Cwt. |
| 270/330 lbs. | 15.00@15.25 |
| 330/400 lbs. | 14.25@15.00 |
| 400/550 lbs. | 13.75@14.50 |
| LAMBS: | Cwt. |
| Choice, sprgs. | 18.00 |
| Good, aged | 14.00@15.00 |

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, May 23, were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, choice | \$22.00@23.75 |
| Steers, good | 20.50@22.00 |
| Heifers, gd. & ch. | 20.00@23.00 |
| Cows, util. & com'l. | 15.75@17.00 |
| Cows, can. & cut. | 14.00@16.00 |
| Bulls, util. & com'l. | 17.50@19.00 |
| VEALERS: | Cwt. |
| Good & choice | 25.00@30.00 |
| Calves, gd. & ch. | 21.00@24.00 |
| BARROWS & GILTS: | Cwt. |
| U.S. No. 1, 200/220 | 16.75@17.00 |
| U.S. No. 1, 220/240 | 16.75@17.00 |
| U.S. No. 3, 220/240 | 15.75@16.50 |
| U.S. No. 3, 240/270 | 15.50@16.50 |
| U.S. No. 3, 260/300 | 15.25@15.75 |
| U.S. No. 1-2, 180/200 | 16.25@16.75 |
| U.S. No. 1-2, 200/220 | 16.50@17.00 |
| U.S. No. 1-2, 220/240 | 16.50@17.00 |
| U.S. No. 2-3, 200/220 | 16.00@16.50 |
| U.S. No. 2-3, 220/240 | 16.00@16.65 |
| U.S. No. 2-3, 240/270 | 15.75@16.50 |
| U.S. No. 1-3, 180/200 | 16.25@16.75 |
| U.S. No. 1-3, 200/220 | 16.25@16.75 |
| U.S. No. 1-3, 220/240 | 16.25@16.75 |
| U.S. No. 1-3, 240/270 | 15.75@16.50 |
| SOWS, U.S. No. 1-3: | Cwt. |
| 270/330 lbs. | 14.75@15.25 |
| 330/400 lbs. | 14.50@15.00 |
| 400/550 lbs. | 14.00@14.75 |
| LAMBS: | Cwt. |
| Ch. & pr., sprgs. | 17.00@19.00 |
| Gd. & ch., sprgs. | 16.00@17.50 |

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, May 23, were as follows:

| CATTLE: | Cwt. |
|-----------------------|---------------|
| Steers, gd. & ch. | \$21.00@23.50 |
| Steers, util. & std. | 18.00@20.50 |
| Heifers, gd. & ch. | 20.50@22.00 |
| Cows, utility | 14.50@17.00 |
| Cows, can. & cut. | 11.00@16.50 |
| Bulls, util. & com'l. | 19.00@20.00 |
| VEALERS: | Cwt. |
| Choice | 30.00 |
| Good & choice | 25.00@29.00 |
| Calves, gd. & ch. | 20.00@24.00 |
| BARROWS & GILTS: | Cwt. |
| U.S. No. 1, 190/230 | 17.75 |
| U.S. No. 1-2, 190/230 | 17.25@17.50 |
| U.S. No. 2-3, 190/240 | 16.75@17.25 |
| U.S. No. 2-3, 200/270 | 16.00@17.00 |
| SOWS, U.S. No. 2-3: | Cwt. |
| 300/400 lbs. | none qtd. |
| 400/600 lbs. | 12.00@13.00 |
| LAMBS: | Cwt. |
| Ch. & pr. sprgs. | 19.00@19.75 |
| Gd. & ch. sprgs. | 17.50@18.50 |

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended May 20, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

| City or Area | Cattle | Calves | Hogs | Sheep |
|---|---------|--------|-----------|---------|
| Boston, New York City area ¹ | 11,988 | 10,931 | 42,051 | 37,975 |
| Baltimore, Philadelphia | 8,151 | 2,300 | 30,372 | 3,306 |
| Cincy., Cleve., Detroit, Indpls. | 19,467 | 3,975 | 115,268 | 13,247 |
| Chicago area | 17,532 | 5,239 | 41,646 | 5,666 |
| St. Paul-Wis. areas ² | 26,618 | 10,228 | 100,789 | 14,298 |
| St. Louis area ³ | 11,318 | 1,405 | 75,535 | 4,281 |
| Sioux City-S. Dakota ⁴ | 23,197 | | 93,216 | 9,811 |
| Omaha area ⁵ | 40,142 | 1,777 | 79,047 | 17,432 |
| Kansas City | 15,945 | | 34,542 | |
| Iowa-S. Minnesota ⁶ | 26,629 | 1,784 | 254,010 | 28,274 |
| Louisville, Evansville, | | | | |
| Nashville, Memphis | 6,151 | 2,813 | 52,099 | |
| Georgia-Florida-Alabama area ⁷ | 9,897 | 4,589 | 26,252 | |
| St. Joseph, Wichita, Okla. City | 20,364 | 856 | 42,391 | 11,154 |
| Ft. Worth, Dallas, San Antonio | 14,809 | 4,530 | 15,222 | 59,929 |
| Denver, Ogden, Salt Lake City | 25,894 | 1,761 | 14,221 | 32,148 |
| Los Angeles, San Fran. areas ⁸ | 29,096 | 2,130 | 31,017 | 37,493 |
| Portland, Seattle, Spokane | 8,501 | 244 | 15,161 | 4,856 |
| GRAND TOTALS | 317,699 | 51,377 | 1,062,845 | 279,870 |
| TOTALS SAME WEEK 1960 | 313,349 | 61,215 | 1,106,090 | 237,535 |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended May 13, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

| | GOOD STEERS | VEAL CALVES | HOGS | LAMBS |
|------------|-------------|-------------|---------|---------|
| | All wts. | Gd. & Ch. | Grade B | Good |
| | 1960 | 1961 | 1960 | 1961 |
| Calgary | \$20.40 | \$20.45 | \$25.95 | \$23.65 |
| Lethbridge | 20.70 | 19.85 | 21.25 | 22.50 |
| Edmonton | 20.50 | 20.25 | 27.25 | 30.00 |
| Regina | 20.50 | 19.75 | 26.75 | 28.80 |
| Moore Jaw | 20.50 | 19.75 | 25.50 | 19.00 |
| Saskatoon | 20.80 | 19.50 | 28.00 | 18.75 |
| Pr. Albert | 20.00 | 19.25 | 25.75 | 25.75 |
| Winnipeg | 21.45 | 20.77 | 27.46 | 30.77 |
| Toronto | 22.50 | 22.19 | 31.00 | 31.87 |
| Montreal | 22.80 | 22.95 | 25.40 | 22.14 |

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended May 13:

| | Cattle and Calves | Hogs |
|-------------------------------|-------------------|--------|
| Week ended May 20 (estimated) | 3,675 | 13,600 |
| Week previous (six days) | 3,575 | 19,925 |
| Corresponding week last year | 3,196 | 15,765 |

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended May 13, compared:

| | Week ended May 13 | Same week 1960 |
|--------------------------|-------------------|----------------|
| CATTLE | 21,074 | 18,133 |
| Western Canada | 17,435 | 19,104 |
| Totals | 38,509 | 37,237 |
| HOGS | 53,223 | 56,945 |
| Western Canada | 59,588 | 67,321 |
| Totals | 112,811 | 124,266 |
| All hog carcasses graded | 123,048 | 135,462 |
| SHEEP | 2,264 | 2,189 |
| Western Canada | 2,273 | 2,803 |
| Totals | 4,537 | 4,992 |

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, May 20, with comparisons:

| | Cattle | Hogs | Sheep |
|---------------|---------|---------|---------|
| Week to date | 204,900 | 203,700 | 119,500 |
| Previous week | 220,400 | 346,200 | 110,800 |
| Same wk. 1960 | 228,200 | 329,700 | 96,800 |

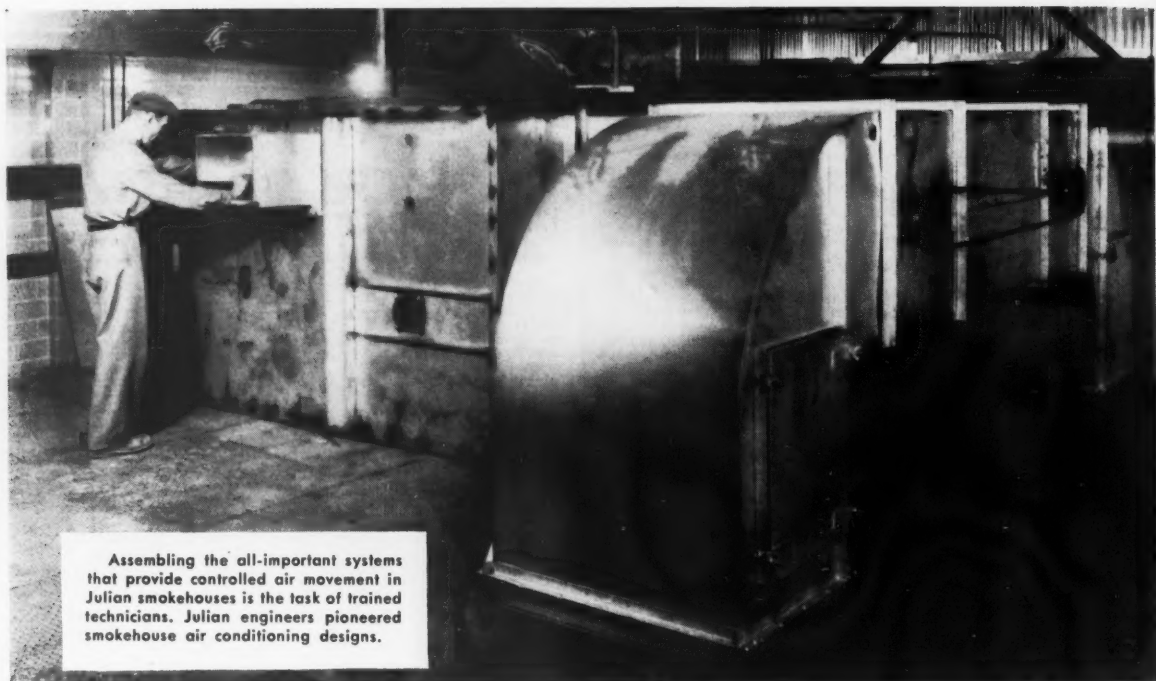
NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended May 20:

| | Cattle | Calves | Hogs | Sheep |
|------------------------|--------|--------|--------|--------|
| Total, (incl. directs) | 1,228 | 5 | 15,133 | 8,157 |
| Prev. wk. - Salable | 75 | 9 | none | none |
| Total, (incl. directs) | 1,941 | 9 | 14,905 | 11,117 |

*Includes hogs at 31st Street.

THERE'S NEVER A HURRICANE IN A JULIAN SMOKEHOUSE.



Assembling the all-important systems that provide controlled air movement in Julian smokehouses is the task of trained technicians. Julian engineers pioneered smokehouse air conditioning designs.

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completely dead and motionless in the center.

This is just one more fact about Julian smokehouse design and engineering skill that gives you the finest in smokehouses. Add this to Julian's use of the finest materials, the most advanced methods of construction and the most efficient layouts for the best use of plant space and you have every reason why it pays you to call on Julian to build and install your smokehouses. And these are the reasons why the industry has called upon Julian to *build more smokehouses than all other manufacturers combined.*

When you're ready to talk about smokehouses for your plant, take advantage of Julian's staff of trained engineers and craftsmen. Let us help you plan the finest and most efficient smokehouses you've ever had. Once you buy a Julian smokehouse, you'll never want any other kind.

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Canadian Representatives McLean Machinery Co. Ltd., Winnipeg, Canada

The Meat Trail...

Englehorn Wins ASCPA's Humane Slaughter Award

John Englehorn & Sons, Inc., Newark, N.J., and EDGAR E. MOSS, the firm's plant manager, were presented with the James Hopkins Award of the American Society for the Prevention of Cruelty to Animals for their development and use of a humane method of stunning hogs before slaughter.

FRANK ENGLEHORN, president of the company, accepted a sterling silver plaque on behalf of the firm and Moss received \$1,000 and the ASPCA medal of honor and certificate of merit at the society's annual meeting on May 22 at the Hotel Pierre, New York City.

The Newark meat packing firm has perfected a holding pen which controls a hog while it is stunned electrically. Using this method (initially described in the NP of January 10, 1959), the firm now slaughters 600 hogs per hour, the maximum rate of speed allowed on a single production line by the Meat Inspection Division, U. S. Department of Agriculture.

The James Hopkins Award is made possible by a trust fund left to the ASPCA specifically to encourage humane slaughter.

JOBS

Swift & Company, Chicago, has announced the appointments of ALFRED G. MEYERS and JOHN H. LEE as heads of the beef, lamb and veal departments at White Provision Co., a Swift division at Atlanta, Ga., and Swift's South Omaha plant, respectively. Meyners joined Swift in 1936



A. G. MEYERS



J. H. LEE

and has headed the beef, lamb and veal departments at Swift plants in Harrisburg, Pa., Menominee, Mich., and Cleveland. He also has been manager of Swift's Hallstead, Pa., plant. Meyner was assigned to the firm's Chicago general office before his latest appointment. Lee started with Swift in 1933 and has served as head of the beef, lamb and veal departments at Sioux City, Ia., and



CUTTING OF RIBBON by Joe Gibson (left), president of The Rath Packing Co., Waterloo, Ia., and Howard H. Rath, chairman of the board, marks beginning of open house at Rath's new \$900,000 hog slaughtering plant and livestock buying station at Columbus Junction, Ia. New plant is multi-level concrete structure which covers an area of 28,000 sq. ft. and has capacity to handle 1,000 hogs per day. State and local community leaders, producers, customers, suppliers and friends of company were present for festivities, which included tours of new plant and various demonstrations.

Los Angeles. Since 1957, he has been in the general office at Chicago.

JOHN C. CULLEN has been appointed manager of the recently opened New Orleans distribution center of Oscar Mayer & Co.

R. W. ELDRED, general manager of the Omaha plant of Armour and Company, Chicago, has announced the appointment of JAMES SCHERLING as manager of transportation and distribution at the Omaha plant. For the past two and one-half years, Scherling has been transportation manager at Armour's Sioux City, Ia., plant. He joined Armour in 1951.

Promotion of WILLIAM G. KERR to evening superintendent at The Rath Packing Co., Waterloo, Ia., was announced by GEORGE E. HAWK, vice president of plant operations for the company. Kerr, most recently assistant evening superintendent, succeeds RODNEY E. SLIGHT, who was named plant superintendent at Rath's new plant in Columbus Junction, Ia. JAMES LEE DAVIS, formerly a supervisor in Rath's pork division, was named to succeed Kerr as assistant evening superintendent.

PLANTS

The first phase of an estimated \$1,000,000 expansion program at Sucher Packing Co., Dayton, O., has been completed and is in operation,

according to HYMAN FEINSTEIN, general manager and executive vice president. The first phase included expansion and modernization of the firm's beef handling facilities, which have been tripled in capacity. Sucher now has capacity for processing 1,500 head of cattle per week. The second phase of the expansion, for hog handling, is expected to be completed in September. The overall expansion will provide an additional 45,000 sq. ft. of floor space, Feinstein said.

White Packing Co., Inc., Lewes, Del., has completed construction of its new slaughtering facility. The new addition will enable the company to kill 50 hogs and 10 head of cattle per hour. Built to U.S. Department of Agriculture specifications, the kill floor is equipped with Boss machinery.

Field Packing Co., Owensboro, Ky., has opened a sales office in Lexington, Ky., to service the central Kentucky area. The new office, located at 555 S. Broadway, is headed by JACK THOMASON.

Carr Packing Co., Inc., Albany, N.Y., has converted its Spencer st. building in Albany into a veal processing plant. The firm, originally Joseph Carr's Sons, now operates three plants in the Albany area: one in Cohoes, N.Y.; the former Codling Packing Co. plant in Albany, which

Carr purchased in 1955, and the Spencer st. plant. BENJAMIN D. CARR is president of the company.

Baltz Bros. Packing Co., Nashville, Tenn., has purchased a former strawberry freezer plant in Dayton, Tenn., and is converting the plant into a distribution unit for its meat products. The Nashville firm, which was started 15 years ago by the five Baltz brothers in a 40-ft.-sq. building, has been expanded in one- and two-story additions, all built around the initial unit, to its present 70,000 sq. ft. of space. The five Baltz brothers, all still associated with the firm, are: ROBERT, JACK, DENNIS, FRANK and DOUGLAS.

JOHN D. BOLTON and KENNETH MEEK have purchased Chief Packing Co., Jacksonville, Tex., from FRANK KEASLER and will operate it as a wholesale meat packing plant and food locker service. The new owners have discontinued retail sales and changed the name of the firm to B & M Meat Packers, Inc. Both Bolton and Meek were formerly with Pratt Packing Co., Inc., at Sulphur Springs, Tex. Meek was assistant manager and buyer at Pratt and Bolton was sales manager. The Jacksonville plant is being renovated to make ready for the new operation.

National Meat Packers, Inc., National City, Cal., recently completed a remodeling program on its plant.

McKenna Meat Products Co., Inc., Lynchburg, Va., has completed its two-year modernization program and is now operating in its fully-remodeled plant. The program included a new hog and beef killing floor, a new inedible rendering department, new coolers and stock pens, all built to meet U.S. Department of Agriculture requirements. The kill floor is equipped with Boss equipment and has a kill capacity of 50 hogs and 20 cattle per hour.

TRAILMARKS

A new meat trading firm, Global Meat Corp., opened its doors for business at 5945 S. Pulaski rd., Chicago. Officers of the new organization are: ROBERT E. O'HANLON, president; IRVING COHEN, secretary-treasurer, and ROBERT I. MILLER, sales manager. O'Hanlon and Miller previously were vice president and sales manager, respectively, of B. Schwartz and Co., Chicago.

Newly-elected officers of the Associated Meat Jobbers of Southern California are: president, SCOTT METCALF, SR., Crown Hotel & Restaurant Supply Co., Pasadena; first



QUARTER CENTURY Club of The H. H. Meyer Packing Co., Cincinnati, held its 11th annual dinner meeting to honor 16 new members, all of whom received watches from president H. Harold Meyer. Shown after presentation are: Seated (l. to r.) W. Emmes, C. Dergan, J. L. Albers, R. L. Garrison, R. Wittrock, V. Burt, W. B. Hoffman, N. Wittrock and W. Albers. Standing (l. to r.): W. D. Clemons, J. Zureick, M. Schiesler, M. Brausch, H. Harold Meyer, A. Towns, B. Bellew and Al. Seyfried. The club currently has 118 members.

vice president, JOHN D. CHUDACOFF, Davidson-Chudacoff Co., Culver City; second vice president, URBAN N. PATMAN, Urban N. Patman, Inc., Vernon; treasurer, I. A. PETERSON, Armour Hotel Supply, Los Angeles, and secretary, ELLEN FAULKNER.

THOMAS P. MCCARTHY was named "salesman of the year" for the Rochester division of Tobin Packing Co., Inc., Rochester, N.Y. McCarthy joined Tobin in 1957 as an office boy and became a salesman in 1959.

Schludenberg-Kurdle Co., Inc., Baltimore, has announced its third \$20,000 consumer contest. Contestants are asked to complete this sentence: "I would like to win an Admiral freezer filled with Esskay Quality Meats because. . ." Twenty-five first-prize winners will receive 15.4-cu.-ft. "Slimline" Admiral freezers filled with the Baltimore firm's meat products. One hundred second-prize winners will be awarded insulated picnic coolers filled with Esskay meats.

ISADORE FLEEKOP of Fleekop's Wholesale Meats, Philadelphia, was elected president of the Uptown Home for the Aged in that city.

WILLIAM HARMON, instructor of chefs training at the Los Angeles Trade Technical College in Los Angeles, won the 1960 DeBands Award for his contribution "toward the development of education of American youths in the culinary art or profession." The award, a large sterling silver bowl, was established in 1950

by PAUL A. SPITLER, chairman of the board of DeBragga and Spitler, Inc., New York City meat purveyor. Presentation of the award took place at a gourmet banquet on May 22 at the Savoy Hilton Hotel, New York.

Valleydale Packers, Inc., Salem, Va., purchased the grand champion hog at the Roanoke Area Fat Stock Show and Sale for 70¢ per pound. The champion 210-lb. Hampshire was owned by JIMMY LOGAN, 12.

FRED W. GAGE, head of the provision department at St. Louis Independent Packing Co., St. Louis, a division of Swift & Company, Chicago, retired. Gage had continuous service with Swift since 1925, when he joined Plankinton Packing Co. in Milwaukee. He left Milwaukee in 1940 for the St. Louis post.

A dedication and memorial service was held recently in Little Rock, Ark., to give the name of the late Lt. OSCAR C. FINKBEINER to the Army Reserve Center in that city. Lt. Finkbeiner, who was killed in the 1944 Normandy invasion during World War II, was the brother of CHRIS E. and JOSEPH P. FINKBEINER, chairman and president, respectively, of Little Rock Packing Co.

Plans for the opening of a transfer station for slaughterhouse materials at LaPorte, Ind., have been announced by Darling & Co., Chicago. A petition for a conditional use permit for some land zoned for agriculture has been submitted to the LaPorte board of zoning appeals by

Darling. **WESLEY G. KIPP**, attorney for Darling, said that the station will be used for transferring such raw materials as fat, bones, hides, skins and waste grease from one and one-half ton trucks to tractor-trailers.

The **E. Kahn's Sons Co.**, Cincinnati, is featuring autographed action photos of major league baseball players in packages of its all-meat frankfurters. The player's complete professional record appears on the back of the photo. Approximately 3,000,000 photo cards were distributed by the firm in 1960.

The state of New York has granted charters of incorporation to the following firms: **Bubani Provision Co., Inc.**, and **Alamo Processing Corp.**, both New York City; **Kurtz Provisions, Inc.**, Oceanside, and **Zion National Kosher Food Products, Inc.**, Bronx, New York.

E. M. (MANNY) ROSENTHAL, president of **Standard Meat Co.**, Fort Worth, Tex., represented the National Association of Hotel and Restaurant Meat Purveyors at the Air Defense Command "open mess conference," which was held on April 26 in Colorado Springs, Colo.

FRED DRESSLER, president of the American National Cattlemen's As-

sociation, and **LYLE LIGGETT**, the association's director of information, spoke at the annual convention of the Washington Cattlemen's Association at Yakima, Wash.

RAY WEBER, advertising director of **Swift & Company**, Chicago, was the guest speaker at a May 23 luncheon forum of the Poor Richard Club in Philadelphia. The Poor Richard Club is a Philadelphia advertising group.

DEATHS

WILLIAM A. SUITER, JR., 38, general manager of **Schrader's Meat Products, Inc.**, Rochester, N.Y., and a friend who formerly served with him in the Navy were killed when their private single-winged airplane crashed in an apple orchard in Hilton, N.Y. Suiter is survived by his wife, **CAROL**, and three children.

JOSEPH W. GREENWAY, 84, retired superintendent at the Oklahoma City plant of **Armour and Company**, Chicago, passed away. He had been employed at **Armour's Oklahoma City** operation for 40 years. Greenway is survived by his widow, **ANNA**.

H. WRAY McCONKEY, 61, plant superintendent at **Sucher Packing Co.**, Dayton, O., died May 17. McConkey joined **Sucher** in 1949 as



FREE FRANKS refund offer was part of area-wide sales promotion campaign in southern New England as **Hartford Provision Co.** of Stamford, Conn., introduced its all-meat **Capitol Farms** brand frankfurters. Shown here are **John Kelleher**, meat supervisor for **Popular Supermarkets**, and **J. Lotstein**, vice president of **Hartford**.

plant superintendent. He previously had been associated with several meat packing companies, including **Peoria Packing Co.**, Peoria, Ill., **Drummond Packing Co.**, Eau Claire, Wis., and **Miller & Hart**, Chicago. McConkey is survived by his widow, **VENDA**, and a son, **DONALD**.

No other stuffer...at ANY price can equal the

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5000 lbs. of HOT DOGS
PER HOUR!

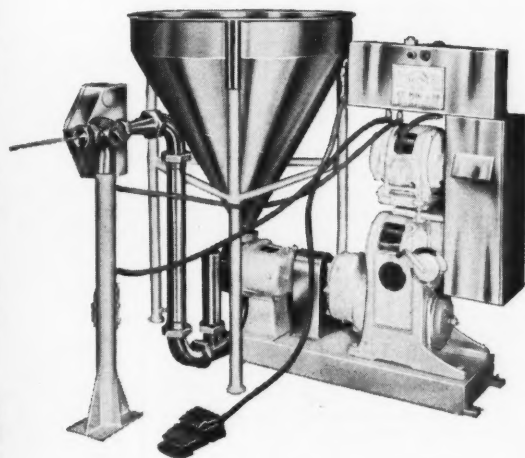
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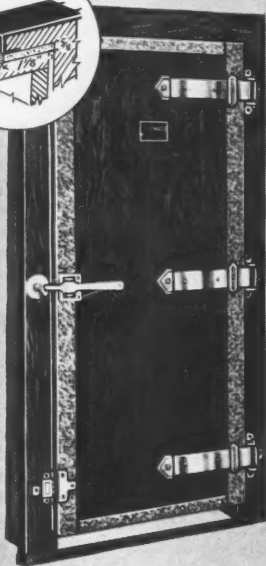
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ST. JOHN & CO.

5800 S. Damen Ave., Chicago 36, Illinois



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Aristocrat Series cold storage doors offer **4** real advantages!

1. Chase Metal-Edging around entire door perimeter and Heavy Duty Door Offset eliminates veneer breakage and provides a stronger longer lasting door.
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Instant Solubility • Safest Performance • Economical

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MOST VITAL AID FOR YOUR
PUMPING AND CURING PICKLE

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...the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.



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The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1961 Guide. Look for this symbol and let it light the way for you to better buying.

MID Extends Effective Date of Liver Paste Memo

The Meat Inspection Division, U. S. Department of Agriculture, has deferred until October 1 the effective date of MID Memorandum No. 289 covering liver spread products containing a combination of meat or meat by-products and poultry or poultry products. The memo says that such products no longer will be amenable to the Meat Inspection Act, but will be covered solely by the Poultry Products Inspection Act, and cancels MID approval of labeling material for such products.

The memo was to become effective on July 1 but the date was postponed until October 1 to afford an opportunity for importers to enter product which has already been prepared and labeled and is in storage in foreign warehouses, according to Meat Inspection Division Memorandum No. 289, Supplement No. 1.

Wilson Agrees to Plant Annexation by Albert Lea

Wilson & Co., Inc., Chicago, which had opposed annexation of its plant site near Albert Lea, Minn., by the city of Albert Lea, consented to the annexation recently after winning

concessions from the city regarding utilities the plant provides itself and assurance that certain city ordinances will not be applicable to the packinghouse.

The annexation of 226 acres of adjoining land, including the Wilson plant, was approved by residents of the area in a close election last year. Wilson protested the election and obtained a postponement of the annexation, which had been scheduled for September 30, 1960.

Says Woolworth Bought More Than 3,000 Tons Beef in 1960

Beef purchases for F. W. Woolworth Co. restaurants exceeded 3,000 tons during 1960, H. W. Bode, general supervisor of restaurant operations for the chain, has reported. Beef purchases for the company's 1,763 luncheonettes and 19 in-store and separate cafeterias, located in all 50 states, reached an all-time high of 6,150,000 lbs.

Volume is expected to increase in 1961 because Woolworth, which is the world's largest variety store chain, is averaging a new store opening every other business day, all with food facilities, Bode added. In purchasing beef products, Bode said, "it is the policy and practice

of the company to purchase locally. This means we buy from wholesalers and retailers in as many cities as we have stores."

European Trade Group Sues Italy For Pork Import Ban

The European Economic Community will bring Italy before the high court of the Common Market for banning pork imports last summer, it has been reported. In June 1960, Italy banned the importation of hogs, pork, and pork fats, in an effort to combat a sharp drop in Italian hog prices.

According to provisions of the common market treaty, no member country can suspend its imports. Article 31 prohibits member countries from introducing between themselves any new quantitative restrictions. The committee informed Italy of the alleged violation and recommended that the ban be lifted.

The recommendation was not accepted and the ban was continued. As a result, formal charges were filed; the first time a nation has been sued by the committee under this section of the common market treaty. Italy has now asked the committee for authorization to suspend pork imports.



LOW EMULSIFIER **EMULSION CONVEYOR** **DUMP BUCKET**

Flexibility in your production line!

When distance is your problem, St. John can engineer the conveyor system that makes short work of long spaces. This easy, field-proved set-up carries emulsion from the chopper directly to the St. John continuous stuffer—gives you steady, high production rates.

And with an alternate cut-off valve, emulsion can be delivered from chopper to dump bucket—for other operations in a simple, trouble-free process that keeps labor costs to a minimum.

**ST. JOHN No. 2015
CONTINUOUS STUFFER**

ST. JOHN & CO.
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AUTOMATION

IN SKINNING FATBACKS, PLATES AND JOWLS

Gelatin skins or tannery skins with NO FURTHER FLESHING!

Just once through the Townsend Pork-Cut Skinner without the use of an operator. Result:

1. Pork cuts are completely skinned and fleshed.
2. Skins are ready for gelatin or for the tannery with no further fleshing required.

This means: Tremendous savings in time and labor!

Basically, this is the procedure: The operator, who robs the lean meat from the fatback or other cut, returns it directly to the feeding attachment which automatically feeds it into the skinning machine.

The feeding attachment is the Townsend Model 30A Feeder and Slasher which automatically and continuously feeds the pork cuts through the skinning machine as they are carried to the machine by the conveyor.

Write for further information.



**TOWNSEND
ENGINEERING COMPANY**

2421 Hubbell Ave. Des Moines, Iowa



Liquid CO₂ Output in 1960 Edged Dry Ice First Time

Production of carbon dioxide in liquid form exceeded that of the "dry ice" form for the first time in 1960, according to Cardox Division of Chemetron Corporation, a major producer. Carbon dioxide is widely used in industry for process cooling and refrigeration. Last year 481,371 tons of liquid were produced in the United States, compared with 469,505 tons of solid, Cardox added.

Liquid carbon dioxide production has been growing rapidly for several years, and its easy adaptation to automation, and cost savings over solid carbon dioxide, indicate that the trend will continue, Cardox declared. In 1955, for instance, the industry produced 204,170 tons of liquid against 572,583 tons of solid.

C. E. Wolfe, Cardox vice president, said new devices and more efficient equipment have made it possible to apply liquid carbon dioxide as a coolant where solid normally would have been used. However, liquid never will replace dry ice as a refrigerant in small installations, in local delivery trucks and portable containers, Wolfe believes.

U.K. Jan.-Feb. Lard Imports Dip Sharply; U.S. Share Down

Lard imports into the United Kingdom in the first two months of this year declined 43 per cent to 50,262,000 lbs. from 87,892,000 lbs. in the corresponding period of last year, the Foreign Agricultural Service has reported. Shipments from the United States (the largest supplier) at 32,835,000 lbs. were down 65 per cent from 74,682,000 lbs. last year. The U.S. share of the British lard market in the two months was 65 per cent against 85 last year.

France, Belgium, Denmark, the Netherlands and Sweden each supplied larger quantities of lard and took a larger share of the British market in January-February than in the same period of last year.

Plant Layout Short Course

A short course in plant layout, materials handling, warehousing and shipping, presented annually by the departments of engineering and engineering extension, University of California, Los Angeles, has been set for September 17-22 at the Lake Arrowhead Conference Center in the San Bernardino Mountains. Sessions and workshops will focus on such subjects as space control, layout analysis and evaluation, linear programming and packaging.

LOOK TO... KOCH

KOCH SUPPLIES INC.
EQUIPMENT & SUPPLIES
FOR THE MEAT INDUSTRY
KANSAS CITY 8, MO.

Equipment and supplies for the meat and food industries.



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ALL SIZES.
IMMEDIATE DELIVERY.

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USDA LABELS EXPEDITED

WITHIN HOURS OF RECEIPT \$4.50 EACH
Complete services—Gov. information, labels, labels—blue prints. FDA, etc. Available monthly hourly, per item.

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Treated wet strength EXCELLENT QUALITY
wrapper for fresh pork cuts at LOW LOW PRICES. Please send for samples and prices or call collect.

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WELLington 3-1188

FOR SALE, LEASE, PARTNER or CUSTOM KILL:
Proposition considered. Tax loss meat packing corp. Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SMALL JOBBER LOCATED IN CENTRAL NEW JERSEY, WISHES TO BUY 25 CATTLE DIRECT SHIPMENT EVERY TWO WEEKS. W-260, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANT WANTED

WANTED: 1-bed beef ill, to lease or buy. Not necessarily government inspected. Give description and size of building and location in first letter. FW-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE OR RENT

FOR SALE OR LEASE—government inspected beef slaughtering and boning plant in the Chicago area. Capacity 100-200 cattle per day. Will consider merger or partnership. FS-197—The National Provisioner, 15 W. Huron St., Chicago 10, Ill.

COMPLETE: Well-equipped small plant for beef and small stock slaughter, sausage manufacturing, large sale area and good supply livestock in western Montana. Write to P. O. Box 674, Kalispell, Montana

FOR SALE OR LEASE: New slaughter house fully equipped. Good location. Terms by owner. M. MAKO, 2324 Groveport Pike, Columbus 7, Ohio

WEST TEXAS: One of the most modern well equipped meat packing plants in west Texas for sale. It is a real money maker. Will pay out in five years or less. Call or write:

DALE E. GRIMES

% Roberson-Grimes, Realtors
3124-34th st., Lubbock, Texas
Telephone SH 4-4535

FOR SALE: Small plant killing hogs, cattle. State inspected. Completely equipped. Coolers, freezer, feed lots, barns, acreage. Priced to sell. Will finance. FS-259, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THE NATIONAL PROVISIONER, MAY 27, 1961

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MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

LOW-TEMP TRUCK

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D. E. GOFF,

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CLOSING OUT 200 LB. SAUSAGE KITCHEN EQUIPMENT

Late models—Excellent Condition—Complete with motors and accessories—Priced to Sell.

1—200 Lb. Buffalo Stuffer
1—56BA Buffalo Grinder
1—400 Lb. Buffalo Mixer
1—250 Lb. Boss Cutter
1—10' Stainless Steel Stuffing Table.
FS-261, THE NATIONAL PROVISIONER
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ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★ We Lease Expellers ★
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

REFRIGERATED VANS

Three 12' refrigerated vans on GMC 353 chassis with RA 20-D Thermo King units. One 1959, 33,000 miles. Two 1957's less than 60,000 miles. Top operating condition, top appearance. Call or write: R. W. Anderson, 825 Fifth St., Miami Beach, Fla. Jefferson 1-0867

COMPLETE HUMANE SLAUGHTER EQUIPMENT
Left hand and right hand P.T.E. Restrainers. 3 Great Lakes Electronic hog stunners all used less than four months. Also have ample new replacement parts. DUBUQUE PACKING COMPANY, P. O. Box 599, Dubuque, Iowa

FOR SALE: WOOD BARRELS

Approximately 200 used wood casing barrels. Cleaned and headed. \$2.50 each FOB Carnegie, Pa.

KEYSTONE CASING SUPPLY, INC.

P. O. Box 451, CARNEGIE, PA.
Telephone Walnut 2-1678

REFRIGERATED TRUCKS FOR SALE

11 ft. and 12 ft. refrigerated (Ammonia Kold-Hold plates) bodies. Late model trucks. Very reasonably priced. NICHOLS-FOSS PACKING CO., 201 Morton St., Bay City, Michigan

PRESSES FOR SALE

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

EQUIPMENT WANTED

WANTED: Fourteen foot refrigerated truck. Give full details in reply. BERKS PACKING CO., INC., Reading, Pennsylvania

WANTED TO BUY: 8 x 8 Compressor and 6 x 6 Compressor. State condition and price to BAUM'S MEAT PACKING, R D 1, Lansdale, Pa.

BARLIANT'S WEEKLY SPECIALS

Current General Offerings

3338—FLAKE-ICER: York DER-10.....\$1,050.00
3336—TANKS: (5) stainless steel, 8' long, 41" x 40" deep, drain one end.....ea. \$500.00
3337—TANKS: (7) stainless steel, 47 1/2" x 36" x 36" deep, 12 1/2" skid type legs, very good condition.....ea. \$250.00
3315—STUFFER: Anco 400# cap.....\$950.00
3335—STUFFER: Globe 200# cap.....\$600.00
2855—FROZEN FOOD SLICER: GENCO mdl. 2-16, aut. feeder, stainless steel table, 50" x 15 1/2", Neoprene belt, 3 HP.....reduced to \$2,350.00
3329—MOLDS: (400) Globe Hoy, stainless steel, w/covers & springs.....ea. \$12.50
300—#114, 12" x 6 1/2" x 5 1/2"
100—#108, 11" x 5 1/2" x 5 1/2"
3321—MEAT DICER: Pres-Teage.....\$600.00
3320—KETTLE: Groen, 80 gal. stainless steel clad, ikt.d., w/faucet & cover.....\$200.00
3308—SLICER: Anco #832, hydromatic, w/vacuum pump, elcer. head, oil thermostat, 3 HP.....\$2,500.00
3307—SLASHER: Keabler, 10 HP. mtr.....\$450.00
3306—PICKLE INJECTOR: Boss Permeator mdl. 246, all stainless steel, 1 1/2 HP. mtr.....\$2,500.00
3304—BELLY ROLLER: Globe mdl. #12447, 2 HP. mtr., good condition.....\$1,000.00
3303—SMOKE GENERATOR: Spiess, friction type, 8" log, 5 HP., approx. 6 mos. old, excel. cond. \$600.00
3287—CHOP-CUT: Boss #56-6, 40 HP.....\$3,000.00
3119—SLICER: Enterprise mdl. 480-A, 1/4 HP., w/mdl. 720-A Weighing device, 1/4 HP.....\$2,950.00
3113—TEE CEE PEELER: excel. cond.....\$1,600.00
2087—EXPPELLER: Anderson "Red Lion", 15 HP. factory rebuilt.....\$4,800.00
3305—PATTYMAKER: mdl. 4AC master, 3" dia. mold plates, 4 HP., excel. cond.....\$1,750.00
3302—CONVEYOR TABLE: Boss, moving top, all galv., totally enclosed mtr., in original crate. \$3,500.00
3301—STUNNING UNITS: (2) Boss mdl. 1004, w/pistol type applicators, like new.....ea. \$375.00
2818—SCALES: (25) Exact Weight models
113—213 & 253.....ea. \$65.00
3268—STEAKMAKER: Hobart mdl. 400, 1/2 HP. \$125.00

EQUIPMENT WANTED

We have a large number of inquiries for machinery and equipment. Please contact us if you have any items listed below available.

COOKERS: 5' x 12'
HYDRAULIC PRESSES: 300 & 500 ton, w/elec. pumps.
BUNN TYERS
TY-PEELERS & LINKERS
BACON FORMING PRESSES
HAM MOLDS: Hoy #112 & 114.
TRUCKS: stainless steel.
REFRIGERATED TRUCK BODIES
BACON SLICERS: Anco #827.
HAM & BACON SKINNERS: Townsend.
1 1/2 LARD PACKAGING LINES
ROCKFORD FILLERS
BREADING EQUIPMENT
GRINDERS: 40 HP.
DUO EXPELLERS
MIXERS: stainless bowl.

NOTE

Our new address—625 N. Kedzie Ave., Chicago 12, Ill.
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WRITE FOR FULL PARTICULARS

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Sacramento 2-3800

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 57]

POSITION WANTED

MANAGEMENT — PLUS
HEAVY ADMINISTRATION: And production background in sausage and smoked meats. Also H.R.I. and processed frozen foods. Diversified experience from plant management, procurement, sales, cost accounting, to formulation, product control and ability to perform all production technic in manufacturing and packaging operations. An aggressive young man in mid-thirties who desires to be part of management of an equally aggressive, live-wire packer. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER
WITH THE KNOW-HOW: To operate small, medium or large plants. Have experience in all types from buying livestock to the selling of all classes of products. Beef, pork, lamb, sausage, canned and smoked meats. Plant and office management experience. Why not investigate. W-249, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MAN: 31 years old. Experienced in buying livestock, slaughtering, retail cutting and management, limited sausage making, large scale boning, purveying in service, qualified meat instructor, demonstration ability. Desirous of change for new location and challenge. Employed at present time. Top references. W-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER
TWENTY YEARS': Experience in sales and management. Profit-minded, quality-minded. Prefer south central or southeast. Excellent references. W-251, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN-SUPERINTENDENT: I have top skills to offer. Am fully qualified in all phases of operations, slaughter to final disposition. Seek growth opportunity. W-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL or PLANT MANAGER: Experienced in all phases of meat packing operations including sausage, smoked meats, pork or beef. Also sales. Presently employed in government inspected plant. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AGGRESSIVE SALESMAN: Desires position in Los Angeles area. 12 years' experience in full line, car route and branch. Los Angeles resident five years. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIVESTOCK BUYER: All classes. Stock yards, sales barns and country buying. Years of experience. Any location. W-232, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Experienced in slaughtering, processing, sales. Presently employed. Excellent references. W-254, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WOULD RELOCATE IN SALES MANAGEMENT. Prefer full line plant, ten to fifteen routes. W-255, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Experienced, sober, able to take charge. Can make quality products and show profits. W-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER or SALESMAN
Former assistant district manager of one of the Big-4 packers. Experienced in vacuum cooked meats, canned meats, fresh pork, dry sausage, casings, shortening and beef. Have contacts with Chicago chain stores and supermarkets and sausage makers and retail trade. Information confidential. Age 45. Salary basis. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

A GOOD COMBINATION
Combine sales of Sayer's fine quality natural Sheep, Hog and Beef Casings with other lines you are selling to Sausage Makers.
SAYER & CO., INC.
810 FRELINGHUYSEN AVENUE
NEWARK 12, N. J.

SUPERINTENDENT PORK KILL AND CUT
EXCEPTIONAL OPPORTUNITY: Growth factor excellent for experienced qualified man to fill this position in modern federal inspected plant, located in mild climate. Company rated AAA1. Maximum age of applicants not over 44. Actual knife experience on all pork cuts absolutely essential. Write in confidence to Box W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED SALESMAN or DISTRIBUTOR
TO SELL: Pork sausage, wiener, corned beef, seasonings etc., etc. Also meat tenderizers. We will duplicate any seasonings on the market. WILL GUARANTEE 50% HIGHER COMMISSIONS IF YOU HAVE PRESENT ACCOUNTS.
M. Pellar & Associates
1315 W. Belmont Ave., Chicago 13, Ill. LO 1-1256

SALESMAN
FOR THE SOUTHEASTERN STATES: To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.
KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone YArds 7-6366

FAT SOLICITOR FOR CHICAGO RENDERING FIRM
MUST HAVE: Previous experience in meat or rendering business. Car essential. Salary commensurate with experience and past record.
W-258, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

BEEF BOX MAN
REAL OPPORTUNITY: For a man with experience as foreman of beef cooler. Must be able to manage crew efficiently, handle 1000 cattle weekly. This is a job for a hustler. The right man will be more than satisfied with the salary and full benefit program. Ohio location. Send full details to Box W-256, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DO YOU SELL TO SAUSAGE MAKERS?
SMALL BUT SOLID: Eastern manufacturer of complete line of soluble meat seasonings has some choice territories open. TERRIFIC DEAL! May be sold as sideline, if desired. Write fully in complete confidence. W-257, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER: Man wanted. All year around job, vacation with pay, all fringe benefits. DUTCH KITCHEN, Inc., 4115 N.W. 28th St., Miami 42, Florida

HIDE CELLAR FOREMAN: Must be able to handle laying and take-up. Good future for right man. W-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

KILL FLOOR FOREMAN: For beef packing plant. On-The-Rail dressing experience desirable. Must be able to handle men. W-244, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES TRAINEE
Nationally known manufacturer of packinghouse equipment has opening in Chicago for a mechanically inclined, intelligent, aggressive and reasonably educated young man under 30 years of age. Before being made a member of our sales engineering staff you will undergo an extensive two year training period in all phases of our manufacturing procedure. This is definitely a challenge to the sales minded individual who is seeking a permanent position with a AAA 1 company. We have an excellent life, health and medical insurance program plus numerous other benefits. All inquiries will be treated with strict confidence. Write giving full background to: Mr. A. O. Rhys
THE ALLBRIGHT-NELL CO.
5323 S. Western Blvd.
Chicago 9, Ill.

SALESMAN
FOR: New York State, Eastern Pennsylvania, Virginia and Maryland. To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.
KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone YArds 7-6366

WORKING FOREMAN: Mechanically minded to take charge of night shift in modern rendering plant located in New York state. Please include resume of past experience and availability when replying. W-239, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MANAGER: For growing packinghouse supply business. An excellent salary and percentage with possible stock option in the future. Must have knowledge of packinghouse equipment. W-242, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE KITCHEN FOREMAN: Full line packer in Gulf area offers opportunity for aggressive sausage foreman thoroughly experienced in supervising sausage manufacturing and packing operations. Mail complete resume in confidence to Box W-241, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE
To sell machinery to Slaughterers, Renderers, Packinghouses and Sausage Manufacturers. Live in San Francisco area, extensive travel in Southern California and adjoining states. Salary and expenses plus commission. Knowledge of meat industry and selling ability essential. State experience in detail, give age, family status, and enclose recent photo. Excellent opportunity for right man. Replies confidential.

LE FIEL COMPANY
1469 FAIRFAX AVE. SAN FRANCISCO 24, Calif.

LAMB MAN WANTED
TO MANAGE: Sales and grading in new plant at Fargo, North Dakota. All replies confidential. Contact: LLOYD NEEDHAM, 1911 Warrington Road, Sioux City, Iowa.

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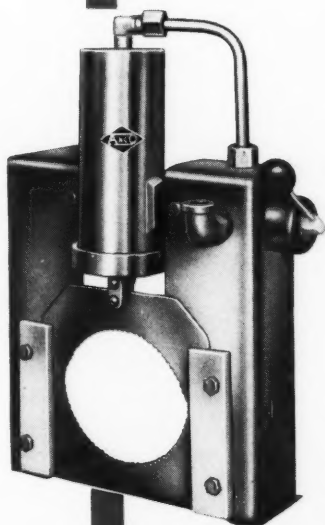
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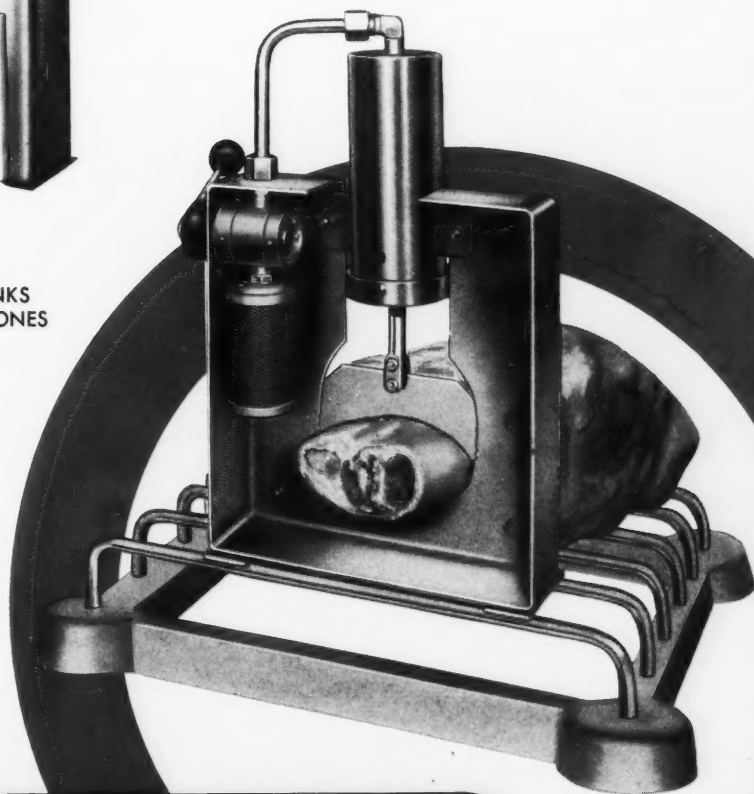
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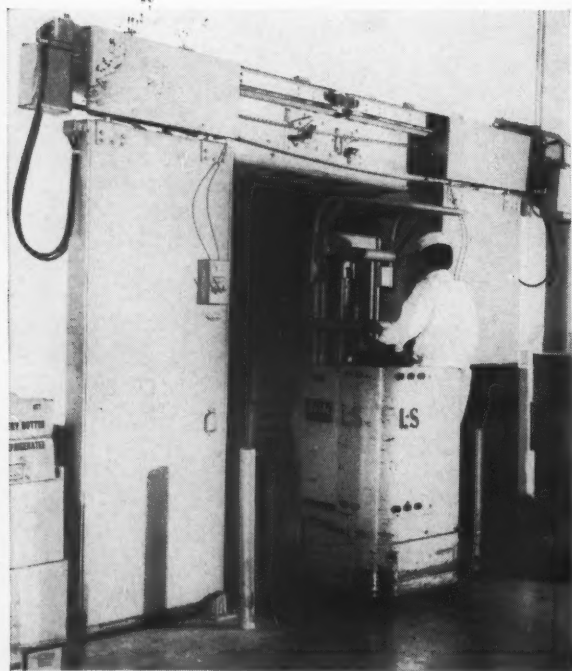
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